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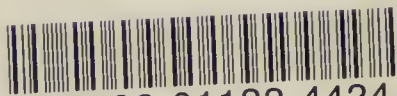


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THE
FRUGAL COOK.

CONTAINING AN ASSORTMENT OF

ECONOMICAL AND USEFUL FAMILY RECEIPTS

IN

COOKERY, CONFECTIONARY, WINES,
PRESERVING, PICKLING, ETC.

WITH ALL NECESSARY INFORMATION CONNECTED WITH THE ABOVE ARTS.

EMBELLISHED WITH

UPWARDS OF FIFTY ENGRAVINGS,

ILLUSTRATIVE OF

ORNAMENTED PASTRY, TRUSSING, SETTING TABLE, CARVING, ETC.

BY E. CARTER.

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P R E F A C E .

IN presenting this work to the Public, little need be said, as we are all of one opinion with respect to the comfort arising from good regulations in domestic affairs, for which the Authoress wishes to call the attention to the many duties the cook has to perform to render that happiness and comfort which would gain respect from the master and mistress, love from the husband, and esteem from all. The first great objects are cleanliness and frugality; the latter this work is intended to teach, even to the most ignorant persons on that subject; and it is hoped that the most experienced cook will find something worthy of her notice; for, although the Authoress does not profess more than

other cooks, yet, she has learnt from years experience that different persons have different ways, and something may be learnt from all. And referring to this subject, what accomplishment could be more gratifying than being able to do, or see done properly, each branch of cookery. Ladies in the old time taught their daughters, and presented their friends with favourite dishes of their own preparing; and were able to regulate their expences according to their incomes; and, by so doing, happiness shone over the husband's brow, and dull care never was allowed to enter those dwellings until numerous parlour entertainments occupied the minds of the younger branches of the family. And now, alas! how many well educated females become tradesmen's wives, with a limited income, where love has filled each breast, and both are looking forward for happiness—the husband's trade supplies the ample means for the necessary food

we all so dearly like to enjoy, but the female has never learnt the domestic art, and the task to learn all at once is great, however willing she may be to learn ; but it is the sincere wish of the Authoress to assist, and she hopes all wants may in this book be supplied through all the duties of a frugal cook ; and to regulate the expenditure, the Authoress would recommend a housekeeping book, so that the week's expenses may be reckoned up in a few moments ; and if you should exceed the limits of your income, you may reduce in the following weeks. By so doing, those who endeavour to please will seldom fail to be crowned with success. If taste and judgement are displayed, it is surprising the great saving which may be accomplished. The prime or best articles are always the cheapest, as in general good articles are subject to but little waste. Every article should be kept ready for use, so that when wanted there is no delay. Every article should

be kept in its proper place, and displayed with taste, as the arrangements of the family belong entirely to the female; and if well managed it becomes the husband's palace, where he may be found with the enjoyments of a prince; if neglected, he becomes as a bird of passage, sheltered only for a time, and happiness seldom pays him a visit.

May these hints reach to the neglected homes, and allow the Authoress to remain,

With the greatest esteem.

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CAKES, BISCUITS, ETC.



RULES TO BE OBSERVED IN MAKING CAKES.

HAVE ready all the materials required before you commence, pounded sifted, washed, dried, &c. Be careful to have the shapes cleaned and properly greased, and after baking, if they should stick, wrap them in a cloth to keep in the steam whilst hot, which will enable them to part without breaking, or place the shape in warm water, but do not let them remain longer than necessary as the steam spoils the flavour. When the whites and yolks of eggs are required apart, have the two ready together, as the one would spoil whilst the other was getting ready, and as the lightness of the cake depends greatly on the working of the eggs it is requisite they should be finished before they are left. If these directions are carefully attended to, and the oven is in proper order, I have no doubt but entire satisfaction will be given.

A VERY GOOD COMMON PLUM CAKE.

Mix five ounces of butter, in three pounds of flour, and five ounces of Lisbon sugar; add six ounces of currants washed and dried, and some spice finely powdered; put three spoonfuls of yeast into a pint of new milk warmed, and mix it into a light dough with the above, put it in a pan, or make it into twelve cakes, and bake on a clean tin rubbed over with butter and dusted with flour.

A PLUM CAKE.

Flour dried, and washed currants, four pounds, sugar one pound and

half, six ounces of orange, lemon, and citron peels, cut in slices, mix these; beat ten eggs, then melt a pound and half of butter in a pint of cream, or new milk, when luke-warm put to it a cup of ale yeast, nearly half a pint of sweet wine and the eggs, then strain the liquid into the dry ingredients; beat them well, and add cloves, mace, cinnamon, and nutmeg, a quarter of an ounce of each, well pounded: butter the pan and put it into a quick oven, and about three hours will bake it.

TO MAKE LITTLE PLUM CAKES.

Take two pounds of flour dried in the oven, or at a strong fire, half a pound of sugar, finely powdered, four yolks of eggs, two whites, half a pound of butter washed with water, six spoonfuls of milk warmed, a pound and a half of currants unwashed, but picked and rubbed very clean in a cloth; rub the butter into the flour, mix it all well together, then make them up into cakes; bake them in a moderate oven.

A PLAIN CAKE.

Mix three-quarters of a pound of flour with half a pound of butter, four ounces of sugar, three or four eggs, and a glass of raisin wine, beat it well, and bake it in a quick oven, add half an ounce of carraway seeds if preferred.

LITTLE SHORT CAKES.

Rub into a pound of dried flour four ounces of butter, four ounces of

white powder sugar, one egg, and a spoonful or two of thin cream to make it into a paste, when it is mixed put currants into one half, and carraway seeds in the other; cut them and put them on tins to bake.

LITTLE WHITE CAKES.

Dry half a pound of flour, rub into it a very little butter, about an ounce, a little pounded sugar, one egg, a few carraway seeds, and as much milk as will make a paste, roll it thin, and cut it with the top of a canister or glass to the size required; place them on a clean tin and bake them about fifteen minutes.

A CHEAP SEED CAKE.

Mix a quarter of a stone of flour with half a pound of sugar, a quarter of an ounce of allspice, and a little ginger; melt three-quarters of a pound of butter with half a pint of milk and a little water, when warm, put to it a quarter of a pint of yeast; work it into dough, let it stand before the fire to rise a few hours before it goes to the oven, add carraway seeds, or currants if preferred; bake an hour and a half in a moderate oven.

QUEEN CAKES.

Beat eight ounces of butter, and mix with it two well beaten eggs, strained; mix eight ounces of dried flour, and the same of finely powdered lump sugar, and the grated rind of a lemon; then add the

whole together, and beat full half an hour; eight ounces of well washed and dry currants must be added; butter small patty pans, half fill them, and bake twenty minutes in a quick oven.

BRIDE'S CAKE.

Work two pounds of fresh butter (free from salt) to a cream with your hands, then work in one pound of lump sugar, pounded and sifted, beat the yolks and whites of sixteen eggs apart for half an hour, mix them with the sugar and butter, work in two pounds of dried flour, one ounce of mace, one ounce of nutmeg, both in fine powder, and keep working them together until the oven is ready, then put in half a pint of French brandy, two pounds of well washed and dried currants. Having worked the whole together, have ready the shape and place in layers a little of the above, and then a layer of candied orange, lemon, and citron peel, and about half a pound of blanched sweet almonds, cut very thin lengthways; place the shape in a tin with cinders to keep it upright and from burning; bake in a quick oven for about three hours, and as soon as the top gets brown put a piece of paper over to prevent it burning.

ICEING AND ORNAMMENTING CAKES.

Take as many whites of eggs, and the same weight of the best lump sugar, pounded and sifted fine, as you judge necessary to cover the top and round the sides of the cake, and whisk them well together for two or three hours until it becomes white and thick; then with a wood paper knife cover the top and round the sides of the cake quite smooth; set it

before a clear fire and keep turning it until it becomes hard, or bake it in a very cool oven an hour ; you then ornament the top and sides with flowers and fruit made of coloured sugar to taste.



ROUT DROP CAKES.

Mix two pounds of flour, one pound of butter, one pound of sugar, one pound of currants, clean and dry, then work into a stiff paste with two eggs, a large spoonful of orange flower water, ditto rose water, ditto sweet wine or brandy, or both; when properly mixed, drop small quantities on a tin rubbed well with butter and dusted over with flour, a very short time bakes them.

TUNBRIDGE CAKES.

Rub six ounces of butter quite fine into a pound of flour, then mix six ounces of sugar, and make the above into a paste with milk; roll it very thin, and cut with the top of a glass; prick them with a fork, and wash with the white of an egg; sprinkle carraway seeds and dust a little white sugar over the top.

SPONGE CAKE.

Weigh ten eggs, and their weight in very fine sugar, the same of fine flour, beat the yolks with the flour, and the whites alone to a very stiff froth, then, by degrees, mix the whites with the flour and the other ingredients, beat them well in a bowl placed over hot water half an hour; bake in a quick oven an hour.

A GOOD POUND CAKE.

Beat three-quarters of a pound of butter to a cream, and mix with

the yolks and whites (beaten apart) of six eggs, have ready warm by the fire a pound of flour, and three-quarters of a pound of sifted sugar, mix them, and by degrees work the dry ingredients into the butter and eggs, when well beaten add a glass of wine and a pound of currants, it must be beaten near an hour; butter a paper and put round the pan; bake two hours in a moderate oven.

SHREWSBURY CAKES.

Beat half a pound of butter to a fine cream, three-quarters of a pound of flour, two eggs, six ounces of pounded and sifted loaf sugar, and half an ounce of carraway seeds. Mix them into a paste, roll them thin, and cut them round with a small glass, or little tins; prick them, lay them on sheets of tin; and bake them in a slow oven.

RUSKS.

Beat six eggs well, and mix with half a pint of new milk, melt four ounces of butter, add to it a quarter of a pint of yeast and a little sugar, and put them by degrees into as much flour as will make a very thin paste, and let it rise before the fire half an hour, then add more flour to make it stiffer, but not too stiff; work it well and divide into cakes and flat them; when baked and cold, part them and put into the oven to brown a little.

MACAROONS.

Blanch four ounces of sweet almonds, and pound with four spoonfuls

of orange flower water ; whisk the whites of four eggs to a froth, mix it with a pound of sifted sugar and the almonds to a paste ; then laying a sheet of wafer paper on a tin, drop the cakes on it about the size of half-crowns.

A GOOD PLAIN BUN.

Rub four ounces of butter in two pounds of flour, four ounces of sugar, a small quantity of nutmeg and allspice ; put a spoonful or two of cream into a cup of yeast, and as much milk as will make the above into a light paste, set it to rise by the fire ; they must be baked in a quick oven.

TO MAKE A VERY GOOD BUN.

Take two pounds of fine flour, half a pint of good ale yeast, three eggs beaten, knead these together with a little warm milk, a little nutmeg, and a little salt, then lay it before the fire to rise, when very light, knead in a pound of fresh butter and bake them in a quick oven, what size you please.

BATH BUNS.

Take a pound of butter, and rub it into an equal weight of flour, with a spoonful of good yeast. Warm some milk, and make it into a light paste. Set it to the fire to rise, and when you make them up, take four ounces of carraway comfits, work part of them in, and strew the

rest on the top. Make them into round cakes, about the size of a French roll. Bake them thirty minutes, on tins

FRENCH ROLLS.

Rub one ounce of butter into a pound of flour, mix one egg, well beaten, in a little yeast, not bitter, and as much milk as will make a dough of a middling stiffness; beat it well, but do not knead it, let it rise; bake on tins quickly.

MUFFINS.

First pare one pound of potatoes, boil them until you can mash them quite small, then put in four quarts of new milk, half a pint of yeast, and four ounces of salt; mix the whole together, and run it through a sieve into your pan, which is to contain six pounds of fine flour placed round the sides of the pan; work in one pound of flour, and leave it covered two or three hours to get light, then break the head and work in the remainder of the flour, and let it rise again some time; then knead it, and bake it on a muffin plate, being careful to bake them nicely on both sides without burning.

BISCUITS.

Whisk eight eggs well together, then work in one pound of pounded and sifted lump sugar, a little essence of lemon, and a pound of flour;

work the whole well together, and form them in moulds to what shape you please, and bake them.

PLAIN AND VERY CRISP BISCUITS.

Take a pound of flour, the yolk of an egg, and some milk, and make into a very stiff paste, beat it well, and knead it till quite smooth, roll very thin, and cut into biscuits; bake in a slow oven till quite dry and crisp.

TO MAKE FRENCH BISCUITS.

Take three eggs, and their weight of fine dried flour, and the same weight of pounded and sifted lump sugar; first whisk the whites of the eggs to a froth, then cut very thin and fine half an ounce of candied lemon peel and put to the eggs, at the same time working in the flour and sugar by degrees, then put in the yolks and work them well together; shape your biscuits on fine white paper with a spoon, sift a little pounded sugar over the top, bake them in a moderate oven so as to give them a nice colour at the top, cut them off the paper and they will be fit for use.

BEST GINGERBREAD.

Dissolve one pound of butter and three pounds of brown sugar in a stewpan, then work into it three pounds and three-quarters of flour, one ounce of ginger, as much volatile salts as will lay on a shilling, a table

spoonful of essence of lemon, and half a tea-cupful of milk; work it with the hand about one hour until quite smooth, divide into about half-ounce pieces dropped on a tin, and bake in a very slow oven some hours.

THE CELEBRATED GRANTHAM GINGERBREAD.

To three-quarters of a pound of treacle put as much volatile salts as will lay on a shilling, mix four ounces of brown sugar, half an ounce of ground ginger, cloves, mace, allspice, and nutmegs, a quarter of an ounce, beaten as fine as possible, coriander and carraway seeds a quarter of an ounce each, melt one pound of butter and mix with the above, add as much flour as will make it into a tolerable stiff paste, then roll it and cut it into cakes, some may be made into drops; bake on tins in a quick oven.

GINGERBREAD CAKES.

Take one pound of flour, five ounces of sugar broken very fine, a quarter of a pound of butter, half an ounce of pounded ginger, half a nutmeg, grated, six ounces of treacle, and a table-spoonful of new milk or cream. Make the whole warm, work them into cakes, and bake them in a slack oven.

RICE PANCAKES.

Take a quart of new milk, and four spoonfuls of ground rice, simmer it on a clear fire, and keep it stirring till it becomes thick. Put in half

PANCAKES.

Take the yolks of six eggs and half their whites, and a little salt, beat them well together, add as much flour as will make it quite stiff and smooth, then sufficient new milk to reduce it to a proper consistency, add ginger and brandy if preferred. Place your pan on the fire with butter or lard, and when hot put in a little of the batter, fry it a nice light brown on both sides, and sprinkle sugar on the top.

CHEESE CAKES.

Strain the whey from the curd of two quarts of milk, when rather dry break it in a pan with four ounces of butter till perfectly smooth, put to it a quarter of a pint of cream, add sugar, cinnamon, nutmeg, four eggs, and a quarter of a pound of currants.

POTATOE CHEESE CAKES.

Boil six ounces of potatoes, and a little lemon peel, beat the latter in a mortar with four ounces of sugar, then mash and add the potatoes, and four ounces of butter melted in a little cream; when well mixed let it stand to get cool, put crust into patty pans, and rather more than half fill them.

PASTRY, PIES, ETC.



MAKING AND ORNAMMENTING PASTRY.

In making the different kinds of paste it should be handled as little as possible; and for leaves, flowers, &c., your paste must be stiff. The baking requires great attention, too hot or too cold an oven will spoil the paste; steam also tends to make it heavy; a quick oven is required for

a raised crust, a moderate oven for a light paste, and a slow oven for tarts that have sugar on the top, &c. Having made these few necessary remarks, we now proceed to give directions

TO FORM LEAVES.

Having rolled the paste as thin as a shilling, cut a strip about half an inch wide, if for a small leaf, the width being varied according to the size the leaf is required; cut this strip into pieces of a diamond shape, then with the back of a knife make a mark from one point to another, this forms the straight vein—the thick part of the knife resembling the stalk, and the point the top thin vein; mark on both sides of this straight line, and the leaf will be formed. A different leaf may be made by placing a knife at one end and marking all round.

TO FORM A ROSE.

Roll the paste out as thin as a wafer, dust a little flour over it in order to keep it from sticking together, then cut your paste into squares of about two inches, according to the size required, and place them one on the top of another, so as to have about nine or ten squares; put them on the end of your rolling-pin and press them down to form round the pin, now cut them across into four quarters, cut each quarter again so as to have eight equal parts; hold it in your hand, pull out the rolling-pin and press the bottom part in your hand tightly, which forms the rose; eight leaves and one rose are a pretty centre for a meat pie.

TO FORM BUDS.

Roll the paste into the shape of a bud, mark it with a knife to form the leaves as they appear when opening, and place four leaves round it,

which forms the bud. Two leaves and one bud between them are a corner ornament for a pie, or sixteen leaves and eight buds placed so that the ends of the leaves form the centre of the pie and the other ends in eight equal parts.

TRANSPARENT CRUST FOR TARTS.

Beat one egg, and have ready twelve ounces of well washed butter, and a quarter of a pound of sifted loaf sugar; mix the egg, &c. into a pound of well dried flour; make the paste very thin, line the patty pans as quickly as you can, when putting them in the oven brush them over with the white of egg, and sift sugar over them.

RICH PUFF PASTE.

Weigh an equal quantity of butter with as much fine flour as you judge necessary; rub a little of the former with the latter, and wet it with as little water as will make it into a stiff paste; roll it out and spread the butter over it in slices, turn in the ends and roll it thin, do this twice, but do not handle it more than you are obliged; it requires a quick oven.

RICE PASTE FOR FRUITS AND SWEETS.

Boil a quarter of a pound of ground rice in the smallest quantity of water you can, strain from it all the moisture, beat it with half an

ounce of butter, one egg well whipped, and a small quantity of fine flour, and it will form an excellent paste for tarts, &c.

A RAISED CRUST.

Put two ounces each of butter and lard in a saucepan with half a pint of milk, and when it boils pour it upon a pound of flour, knead it till smooth, then let it stand till nearly cold; raise it to the shape required, and cut leaves to ornament the top and round the sides if for pork pies.

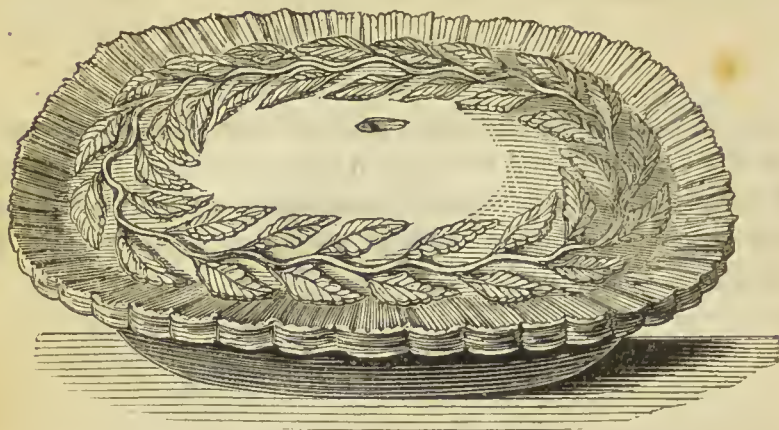
A CRUST FOR FRUIT PIES.

Rub six ounces of butter in ten ounces of flour, mix it into a stiffish paste with as little water as possible, then roll it thin, spread butter all over it, fold it into a lump again, handling it as little as possible; then roll it out as before two or three times and it will be fit for use; bake it in a moderate oven.

A CRUST FOR MEAT PIES.

Take as much flour as you judge necessary for the pie and rub into it some lard and a small quantity of well washed butter; make it into a paste with a little water, spread butter over it and roll it out two or three times, being careful not to touch it with your hands more than you are obliged as it makes it heavy.

DIRECTIONS FOR ORNAMENTING FRUIT PIES.



Mark the edge as directed for meat pies, then form a wreath of leaves and buds round the dish, leave the middle quite plain, or mark round the edge with a pin or the point of a knife, then place your thumb and finger on the top and raise the edge the breadth of your finger apart all round; but always leave out the centre ornament in order to distinguish the meat from the fruit pies.

APPLE PIE.

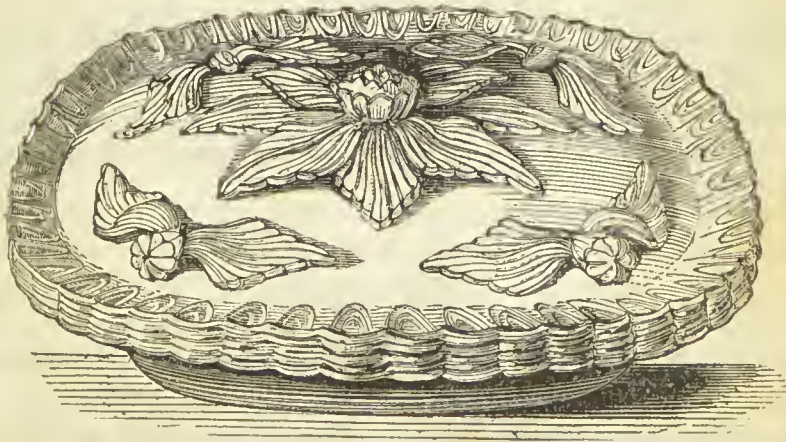
Pare and core the fruit, put to it a little sugar, and a small quantity of ground ginger; place the apples in a dish, a paste being put round the edge; when one layer is in sprinkle half the sugar, shred lemon

peel, squeeze some lemon juice in, or a glass of cider if the apples have lost their flavour, put in the rest of the apples, sugar, and a little water, cover with paste and ornament the edge as shown in the illustration.

FRUIT PIES.

Plums, gooseberries, currants, raspberries, currants and raspberries, or cherries and currants, &c. only require to be placed in a dish with a little sugar at the top and bottom, and sufficient water to prevent the dish from breaking in the oven; put a crust on the top, and ornament it as directed for fruit pies.

DIRECTIONS FOR ORNAMENTING MEAT PIES.



Mark the edge all round with the point of a knife, or with a spoon, in various patterns according to taste; then make eight leaves and

place them pointing from the centre, in which you put a rose; if preferred, put ornaments in the corners, two leaves and one bud in each corner, but for meat pies always put a centre ornament.

BEEF-STEAK PIE.

Beat your steaks well, in order to make them eat tender; season them with pepper, salt, and a little ketchup; then line the edge of the dish with paste, put in the steaks and a little water, cover the whole with a good crust, ornament it as directed for meat pies, and bake it.

BEEF-STEAK AND KIDNEY PIE.

Beat your steaks well, so as to make them eat tender, add one-third the weight of kidneys, cut small in order to extract all the gravy, and season with pepper and salt; line the sides and edge of the dish with paste, cover the whole with your crust, and ornament it as directed for meat pies.

SKIRT PIE.

Boil your skirts tender, take off the skin, slice them and season with pepper, salt, pounded mace, and a little nutmeg; put them in your dish with a piece of butter, the yolks of eggs boiled hard, and sufficient milk, then lay on your paste, ornament it as directed for meat pies, and bake it.

VEAL AND HAM PIE.

Take veal cutlets, or the scrag-end of the neck, and season them with pepper, mace, nutmeg, and a little salt; then line the sides of your dish with paste, put in the veal and ham in layers, and three-parts fill your dish with good strong gravy; cover with the crust and ornament the top as directed for meat pies.

VEAL PIE.

Cut some chops off the loin and season them with salt, pepper, nutmeg, and pounded mace; line the edge of your dish with puff paste; then put in layers of the veal, some seasoned sweetbreads, the yolks of eggs boiled hard, a pint of oysters, and about half a pint of good gravy; cover with paste, and ornament the top as follows:—Take a tea-spoon and mark all round the edge, first use about three-quarters of the bowl, then gradually reduce the size until you come to the tip, taking care that you get about six marks within the first, at equal distances from each other; place your fingers in the centre of each mark, and with a knife raise and mark the edge between each mark of the spoon all round; next, make sixteen leaves and eight buds, as directed for leaves and buds, place them straight across the pie from the centre to the edge, let two leaves face each other, doubled in the middle with a bud between them, which will divide the crust into eight equal parts, with the fronts of the leaves in the centre and at the edge. Bake it about an hour and a half; then cut the crust into the eight parts, and lay them over the edge of the dish, place eight thin slices of lemon over the meat in the middle of the pie, and send it hot to table.

AN EXCELLENT PORK PIE.

Raise a common boiled crust into either a round or oval form, which you choose, have ready the trimmings and small bits of pork cut off a sweet bone, when the pig is killed, beat it with a rolling pin, season with pepper and salt, and keep the fat and lean separate, put it in layers quite close to the top, lay on the lid, cut the edge smooth round and pinch it, bake in a quick soaking oven, as the meat is very solid. Observe, put no bone or water in the pork pie; the outside pieces will be hard if they are not cut small and pressed close.

MUTTON PIE.

Cut chops from a loin or leg of mutton, and having taken off the fat, season them with pepper and salt; then line the sides of the dish with your paste, put in the meat and a little water, cover the whole with a middling thick crust, and ornament the top as directed for meat pies.

SQUAB PIE.

Cut apples as for other pies, and lay them in rows with mutton chops, shred onions and sprinkle among them, also some sugar.

HARE PIE.

Cut your hare into pieces, and season it with pepper, salt, and mace; mix crumbs of bread, the yolks of three eggs and butter together, place

the hare in the dish, with the mixture between each piece of the hare, and a few slices of bacon; add a little gravy, and cover it with your crust, ornamented the same as meat pies.

RABBIT PIE.

Clean your rabbits, then cut them in quarters, and season with pepper, salt, and a little mace; place them in your dish with a few slices of bacon and sufficient gravy: put on a crust, and ornament it the same as a meat pie.

CHICKEN PIE.

Pick, clean, and season your chickens with pepper, salt, and mace; put a piece of butter into each, and place them in your dish with a thin slice of bacon over them; put in some strong gravy, cover with your paste, ornamented the same as a meat pie, and bake it in a moderate oven.

PIGEON PIE.

Pick and clean your pigeons, season them with pepper and salt, put a large piece of butter seasoned in each of their bellies, then place a beef-steak in the dish, lay in the pigeons with their giblets between them, the yolk of an egg boiled hard, and sufficient water; cover the whole with your paste, and ornament as for meat pies, with the legs and feet cleaned and placed in the centre.

GIBLET PIE.

Clean your giblets and put them in a saucepan (except the livers) with sufficient water to cover them, flavour with mace, sweet herbs, and onions, stew them till tender, then lay them in your dish with their livers and rump-steaks, season with pepper and salt, strain the liquor they were stewed in into the dish, cover the whole with your paste, and ornament as for meat pies.

EEL PIE.

Clean and cut your eels in short pieces, season them with pepper, salt, and a little mace, put them in a dish, with a little water, cover with your crust, ornament as you would a meat pie, and bake it.

MINCE PIE.

Of boiled beef chopped fine weigh one pound, two pounds of suet chopped fine, two pounds and a half of currants cleansed and perfectly dry, two pounds of raisins stoned and chopped, two pounds and a half of moist sugar, two pounds of chopped apples, the peel and juice of two lemons boiled tender and chopped fine, half a pint of sherry, a glass of brandy, one nutmeg, a quarter of an ounce of cloves, mace, and ginger, all in the finest powder; press the whole into a deep pan, when well mixed keep it covered in a dry cool place. Line your patty pans with a good puff paste, add citron and orange peel in each pie, and bake in a moderate oven.

PUFFS AND TARTS.

First take care to have your tin plates and patty pans properly clean and a little butter rubbed over to keep them from sticking.

For puffs roll out your puff paste to the proper thickness, cut it in squares and place your fruit in the centre, fold the two opposite corners together, flat the edges, trim them to the shape, and place them on the tin plate for baking.

Tarts are baked in patty pans lined with the paste, fresh fruit should have a lid put on, but preserves are left open at the top with cross bars as an ornament; when the preserves require no baking you bake the crust first, as follows:—Cut a round of the paste, which forms the bottom, then cut another round with a hole in the centre for the preserves to be put in, place the two together and bake them, put in your preserves and they are fit for use. When fruit, such as apples, plums, gooseberries, &c., is intended to be baked in tarts it is best to cook the fruit first, then place it in the patties with the crust over; by so doing the crust will be baked a nice colour and the fruit properly done.

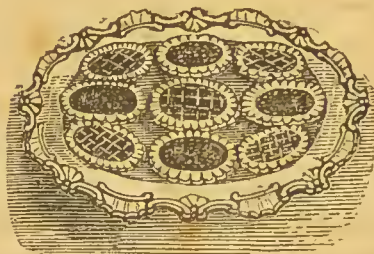
APPLE PUFFS.

Pare and core the fruit, and stew them in a stewpan with a little water and two ounces of butter; when cold mix the pulp of the apple with sugar, and lemon shred fine, roll out your paste thin, place in the fruit, taking as little juice as you can, form the puffs, and bake them in a quick oven a quarter of an hour.

RASPBERRY PUFFS.

After making a puff paste, as directed in page 16, roll it out thin and place in some raspberry jam, then form your puffs, and bake them on clean tins.

RASPBERRY TARTS.



Roll out some transparent crust, made as directed in page 16, and place it in your patty pans, then put in your raspberries and strew a little sugar over them, put on the lid, and bake them. Currant or currant and raspberry tarts may be made the same way.

GOOSEBERRY TARTS.

Boil the fruit with some sugar and a little water, then line your patty pans with a transparent crust, made as directed in page 16, put in the fruit, and bake them in a moderate oven.

PUDDINGS, ETC.

RULES NECESSARY TO BE OBSERVED IN MAKING PUDDINGS.

A clean cloth is essential to a good flavoured crust; and by wetting the cloth in hot water, and then dusting a little flour over it, you will prevent the pudding from sticking to it.

Boiled puddings should always be put into boiling water, which is necessary in order to have them light; and frequently moved to keep them from sticking or burning. As soon as the pudding is sufficiently boiled it should be served up, for it will get heavy by standing.

Observe, puddings made of bread require to be tied loose, in order to give them room to swell; but those made with flour must be tied quite tight to keep out the water.

When a shape is used it must be buttered before it is filled, to prevent the pudding from breaking when turned out; but if it does stick, place the shape in cold water, which will force it to slip.

For baked puddings the dish requires to be buttered previous to putting in the pudding. When meat is intended to be baked over a

pudding, put them into the oven separately until the pudding gets light, then place the meat over it; thus the pudding will be much lighter than when the meat is put over it at the first.

In making a batter pudding, first beat the eggs well, then mix the flour with them, without any milk, in order to break the lumps, which you will find most easily done when stiff, then add as much milk as will make it the proper substance. Salt helps to bind the pudding, but it destroys the strength of the eggs, and consequently tends to make it heavy. Those who like a light pudding and plenty of salt should eat salt with the pudding.

SUET PUDDING.

Chop half a pound of beef suet quite fine, then beat two eggs well and mix with the suet, a small quantity of salt, a pint of milk, and as much flour as will make a thick batter; beat it until you have broken all the lumps of flour, and boil it three hours.

BATTER PUDDING.

Beat four eggs and a little salt well together, then add four spoonfuls of flour, and if preferred a little ginger, nutmeg, and rose water; beat the whole well together, put it in a cloth, and boil an hour and a quarter. Serve with melted butter, wine, and sugar, or some prefer sugar and butter.

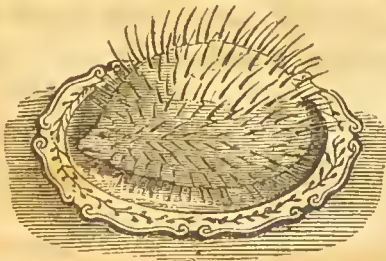
YORKSHIRE PUDDING.

Beat two eggs well, then add four spoonfuls of flour, and a pint of new milk; beat the whole together, then put it in a flat baking tin, place it before the fire under a joint of meat, and turn the pudding in order to cook both sides.

OXFORD PUDDING.

Take half a pound of biscuits and pound them, wash, pick, and dry half a pound of currants, half a pound of scraped suet, two spoonfuls of pounded sugar, grate nutmeg and mace, and mix the whole together, then with the yolks of eggs make it into puddings the size of small cups, and fry them in butter until they become a high brown.

MALLOW PUDDING.



Take four ounces of fine bread crumbs and pour upon them a pint of boiling cream, scrape very thin one pound of beef marrow, beat four

eggs and mix with the other ingredients; put in a glass of brandy, a little sugar and nutmeg to taste; beat the whole well together, put it into the shape of a hedgehog, and boil it about an hour; then cut two ounces of citron peel in thin slips, take out your pudding and stick in the peel all over it, so as to form the quills of the hedgehog.

SAGO PUDDING.

Boil two ounces of sago till tender in a pint of new milk and let it stand till cold, beat five eggs, and pound two Naples biscuits, mix all together, put in a glass of brandy, sugar to taste, boil it in a basin, and serve it up with wine sauce.

LEMON PUDDING.

Grate the rinds of three lemons, and boil them till tender with a quarter of a pound of Naples biscuits in a quart of new milk or cream; beat the yolks of six eggs, melt a quarter of a pound of fresh butter, put in six ounces of sugar, and a little orange flower water, then mix the whole well together till thick, and squeeze in the juice of one lemon; put a puff paste round your dish with some sweets or preserves at the bottom, then pour in your pudding, and bake it three-quarters of an hour.

ORANGE PUDDING.

Grate the rinds of five oranges and one lemon, with four Naples

biscuits, very fine; then put in a saucepan half a pound of butter, half a pound of sugar, the juice of the oranges and lemon, add half a pint of cream; let the whole boil on the fire, then add six yolks of eggs, stir all together over the fire but do not let them boil, line your dish with puff paste, and bake it in a moderate oven about twenty minutes.

ALMOND PUDDING.

Blanch and beat a pound of sweet almonds with three spoonfuls of rose water and four of Madeira, then add eight ounces of butter melted, the yolks of six and the whites of three eggs, a quarter of a pound of pounded sugar, a quart of new milk, one spoonful of flour, and three of bread crumbs; mix the whole well together, and let them boil thirty-five minutes.

PLUM PUDDING.

Cut one pound of suet quite fine, stone one pound of raisins, and clean wash, pick, and dry half a pound of currants, then beat six eggs well, and add four table-spoonfuls of flour, a gill of cream, a glass of brandy, two ounces of candied lemon, orange, and citron peel, cut thin and fine, mix the whole well together, with as much new milk as will make a stiff batter, and boil it in a cloth four hours.

POUND PLUM PUDDING.

One pound of suet, one pound of currants, one pound of raisins

stoned, three-quarters of a pound of sugar, two ounces of lemon and orange peel, half a nutmeg, eight eggs well beaten, and a glass of brandy.

CABINET PUDDING.

Cut a sponge cake of two pounds into slices, soak in two glasses o. sherry; mix together an ounce of sugar, a quarter of a pint of cream, the yolks of four eggs, the whites of three, six bitter and six sweet almonds (first pound the almonds in a mortar with a little rose water). Butter a mould large enough to hold it, strew the inside with raisins, then put in a layer of cake, a layer of the other ingredients, then another layer of cake, continue with alternate layers till the mould is quite full, then butter a paper and lay on the top, tie it down securely, place it in a cloth, put it into boiling water and let it boil an hour and a half. When you serve, turn it out of the mould and pour over sweet sauce with a little wine.

EXCELLENT POTATOE PUDDING.

Take eight ounces of boiled potatoes, two ounces of butter, two eggs, a quarter of a pint of cream or new milk, a little sherry wine, some salt, some juice and rind of lemon, beat all to a froth, sugar to taste, put a crust round the edge or not, as you like, and bake it in a quick oven.

ROLLED JAM PUDDING.

Make a paste of half a pound of flour, and five ounces of finely shred suet, wetted with milk, roll it till quite smooth; the last time put upon it a layer of raspberry, currant, or any other jam; then roll it round, wrap it in a floured cloth, and tie up the ends.

GROUND RICE PUDDING.

Mix two table-spoonfuls of ground rice in a little milk, then add a pint of boiling milk, keep it boiling and stir it one way for five minutes, sweeten to taste, and add the yolks of four eggs, a little nutmeg and grated lemon peel; bake with a crust round the dish in a slow oven.

RICE PUDDING.

Soak four ounces of rice in warm water half an hour, strain the latter from it and throw it into a stewpan with a pint of milk, half a stick of cinnamon, and simmer till tender; when cold add four eggs well beaten, two ounces of butter melted in a tea-cupful of cream or new milk, put three ounces of sugar, a quarter of a nutmeg, and a piece of lemon peel; put a paste round and bake it in a mould or dish.

APPLE PUDDING, OR CURRANT, GOOSEBERRY, CHERRY,
PLUM, APRICOT, ETC.

Pare, pick, or clean the fruit, then make a crust as directed for fruit

pies, roll it out half an inch thick, place in the fruit with sugar, and close it quite tight to preserve the juice; boil it in a cloth about two hours, according to the size.

BREAD AND BUTTER PUDDING.

Cut bread spread with butter, and lay it in a dish with currants between each slice, then beat three eggs and stir into a pint of milk, a little ratifia, and the rind of lemon grated; pour the liquor over the bread and butter, and let it stand two hours before it is to be baked, in order to soak the bread.

BEEF-STEAK PUDDING.

Make a crust the same as for meat pies, and roll it out half an inch thick, then season your steaks with pepper and salt, dust a little flour over the steaks, put them in the crust with a little water, and boil it for two or three hours according to the size. Mutton or other meat puddings are made the same.

SOUFFLES.

Place preserves and sponge cakes cut thin in layers in your souffley dish, pour over it the following custard, and bake it in a moderate oven an hour and a half, then take it out to cool, beat up the whites of six eggs to a strong froth, place it over the top and stick in sweet almonds

in any pretty design you please, let it stand before the fire (some distance off) about a quarter of an hour, and it will be fit to serve.

CUSTARD.

Take one quart of new milk or cream, the peel of two lemons, a quarter of an ounce each of sweet and bitter almonds, and the yolks of eight eggs; boil the milk, mix all well together, simmer the whole over the fire but do not let it boil, then strain it, and it is fit for use.

CHEAP AND EXCELLENT CUSTARD.

Boil one pint of new milk with a little lemon peel and cinnamon, two or three bay leaves, and sweeten it to taste, meanwhile rub down a large spoonful of rice flour into a cup of cold milk, and mix with it four yolks of eggs well beaten, take a basin of boiling milk and mix with the cold, then pour that to the boiling, stirring it one way till it begins to thicken, and is just going to boil up; then pour it into a pan, stir it some time, then add a large spoonful of peach water, and a little ratifia.

BAKED CUSTARD.

Boil one pint of cream and half a pint of milk, with mace, cinnamon, and lemon peel, a little of each; when cold mix the yolks of three eggs, sweeten to taste, and fill your paste (already half done) nearly full; bake a quarter of an hour longer.

CUSTARD PUDDING.

Beat six eggs well, then add two spoonfuls of flour, half a nutmeg grated, a little sugar, rose water, and a pint of new milk or cream, work the whole well together, and boil it in a cloth half an hour, then serve it up with melted butter and sifted sugar over it.

ALMOND CUSTARD.

Take a quarter of a pound of almonds, blanch and beat them very fine, and put them into a pint of cream, with two spoonfuls of rose-water. Sweeten to your palate, beat up the yolks of four eggs very fine, and put it in. Stir all together one way over the fire till it is thick, and then put it into cups.

ORANGE CUSTARD.

Grate the rind of an orange very fine, put to it a spoonful of the best brandy, the juice of the orange, four ounces of pounded loaf sugar, and the yolks of four eggs well beaten; then beat all together for ten minutes, pour in by degrees a pint of boiling cream and keep stirring till cold; put it in custard cups, and then into a dish of hot water to set, turn them out, ornament the top with preserved orange, and serve them up either hot or cold as preferred.

CREAMS.

AN EXCELLENT SUBSTITUTE FOR CREAM.

Beat the yolks of two new laid eggs, and strain into a pint of new milk with two lumps of loaf sugar, put it on a stove and stir it one way till it becomes as thick as common cream.

RASPBERRY CREAM:

Mash the fruit gently and let them drain, sprinkle a little sugar over, and that will produce more juice, then put the juice to some cream and sweeten it; then, if you choose, lower it with milk; it will not curdle, which it would if put before the cream, but it is best made of raspberry jelly instead of jam, when fresh fruit cannot be obtained.

SNOW CREAM

Put to a quart of cream the whites of three eggs well beaten, four spoonfuls of sweet wine, sugar to your taste, and a bit of lemon peel,

whisk it to a froth, remove the peel, and serve in a dish or glasses, whipping each to prevent its falling.

ORANGE CREAM.

Grate the rind of a Seville orange very fine, and then squeeze out the juice of four oranges. Put them into a stewpan with a pint of cream and eight ounces of sugar; mix with them the whites of five eggs well beaten, and set the whole over the fire. Stir it one way till it becomes thick and white, then strain it through a gauze sieve, and keep stirring it till it is cold. Then beat the yolks of five eggs very fine, and put into your pan with the cream and other articles. Stir it over a slow fire till it is ready to boil, then pour it into a basin, and having stirred it till it is quite cold, put it into your glasses.

LEMON CREAM.

Grate the rind of one lemon quite fine, and squeeze the juice into a pint of cream; place it over the fire and let it simmer, stirring and sweetening it to taste with lump sugar; strain it through a gauze sieve, and stir it till cool.

TO KEEP CREAM.

Mix half a pound of pounded sugar with one pint of cream; put it into a bottle, cork it tight, and it will keep for six or eight months.

JELLIES, JAMS, ETC.

CALF'S FOOT JELLY.

Boil two feet in two quarts of water, till the feet are broken and the water half wasted; strain it, and when cold take off the fat and remove the jelly from the sediment; then put it into a saucepan with sugar, wine, and lemon juice to your taste, and some lemon peel. When the flavour is rich put to it the whites of five eggs well beaten, and their shells broken; set the saucepan on the fire but do not stir the jelly when it begins to simmer. Let it boil twenty minutes after it rises to a head, then pour it through a flannel jelly bag, first dipping the bag into hot water (to prevent waste) squeeze it quite dry, run the jelly through until quite clear, then put it into glasses and forms. The following mode will greatly improve the clearing of the jelly:—When the mixture has boiled twenty minutes, throw in a cupful of cold water, let it boil five minutes longer, then take the saucepan off the fire, covered close, and keep it half an hour; after which it will be so clear it needs but once passing through the bag.

FRUIT IN JELLY.

Put into a mould half a pint of clear calf's foot jelly, and when it has become stiff, lay in three fine peaches, and a bunch of grapes, with the stalk upwards, over which put a few vine leaves, and fill up the bowl with jelly; let it stand till next day, then set the mould in hot water up to the brim, for a minute, then turn it out carefully.

RED, BLACK, OR WHITE CURRANT, STRAWBERRY,
RASPBERRY, OR GOOSEBERRY JELLY.

Put one pound of sound ripe fruit picked, and three-quarters of a pound of pounded loaf sugar into a small stewpan—first a thin layer of fruit, then a layer of sugar, then another layer of fruit, and so on till the whole quantity is in, having some sugar for the top layer. Let it boil about seven or ten minutes, very little scum will rise, what does must be taken clean off. Strain through a fine sieve into jars. By doing little at a time (say not more than one or two pounds) the jelly is much finer in both colour and flavour.

RED, BLACK, OR WHITE CURRANT, STRAWBERRY,
OR GOOSEBERRY JAM.

Let the fruit be very ripe, pick it clean from the stalks, and to every pound put three-quarters of a pound of loaf sugar, stir it well, and boil it three-quarters of an hour.

RASPBERRY JAM.

Weigh equal quantities of fruit and sugar, put the former into a preserving pan, boil and break the fruit, stirring constantly, and let it boil quickly; when most of the juice is wasted add the sugar, and let them simmer half an hour, taking off the scum. This way the jam is greatly superior in colour and flavour to that which is made by putting the sugar in first.

BLANC-MANGE.

Soak two ounces of gelatine in a quart of milk half an hour, sweeten it, and add a few bitter almonds, let it boil up once, and put it into what form you please. Observe to let your Blanc-Mange settle before you turn it into the forms, or the backs will remain at the bottom of them, and be on the top of the Blanc-Mange when turned out.

SYLLABUB.

Put a pint of red or white wine into a bowl, nutmeg grated, a good deal of sugar, then milk into it three pints of milk frothed up; if the wine be not sharp it will require more.

QUINCE MARMALADE.

Pare, quarter, and core your quinces; put in a stewpan, cover with

water, and boil gently till tender; strain them, pulp through a sieve, add weight for weight of pounded loaf sugar, put on the fire and boil gently one hour, turn it into moulds, covering each with paper dipped in white of egg.

STRAWBERRY CHEESE.

Pick sound ripe strawberries, add to them their weight of lump sugar pounded; put them over the fire in a stewpan for a few minutes, until the juice is somewhat drawn, forming a syrup, then pulp them through a fine hair sieve, put the strained juice into a clean stewpan, and boil over a clear fire three hours, then turn it into moulds, covering with paper dipped in white of egg.

Raspberries and currants (red, black, or white) may be prepared precisely in the same manner.

DAMSON CHEESE.

Bake the fruit in a stone jar (the best way is to put it into the oven over night, letting it remain till morning). When cold pour off about a pint of juice from each fourteen pounds of fruit, pulp them through a wire sieve, put one pound of pounded loaf sugar to each pint of pulp. Boil in a stewpan about three hours, crack the kernels, which add to the pulp, and as soon as it begins to candy at the sides pour it to the thickness of an inch into patty pans, or into moulds.

CHEESE RAMAKINS.

To a pint of milk add two table-spoonfuls of flour, boil five minutes, turn it into a pan, grate four ounces of cheese and put to the milk, five well beaten eggs (leaving out three whites), add pepper, salt, and Cayenne to palate; divide into small paper cases, each case half full, bake a quarter of an hour, send them to table in their cases.

CHARLOTTE OF APPLES.

Pare and core two pounds of apples, put them into a stewpan with a quarter of a pound of butter, the juice of half a lemon, and a little sugar; let them stew till quite tender, stirring them the time, take them off the fire, let them stand till cold. Butter a mould, line it carefully with slices of bread a quarter of an inch thick, then fill with the pulped apples, cover with a slice of bread which exactly fits the shape, lay a plate thereon, keeping it in its place with a weight, and bake for an hour and a half.

Any other kind of pulped fruit, or marmalade, will do as well.

TRIFLE.

Cover the bottom of your dish or bowl with Naples biscuits broken in pieces, macaroons broken in halves, and ratifia cakes; wet through with sack, then make a good boiled custard (not too thick) and when cold pour over it, then put a syllabub over that. Garnish with ratifia cakes, currant jelly, and flowers.

PRESERVING AND DRYING FRUIT.

RULES NECESSARY TO BE OBSERVED IN PRESERVING FRUIT.

Let your sugar be well pounded before you attempt to make the syrups, and dissolved before you put it on the fire, which gives the required colour to the fruit. You must also carefully keep out the air from your preserves by covering the pots with mutton suet. Preserves must be kept in a dry cool place, as the damp spoils the flavour and turns the preserves mouldy; sweetmeats also require a dry cool place, and a piece of writing paper dipped in brandy on the top, then tie a piece of bladder quite close over the pots. These directions properly attended to will enable you to keep preserves for any length of time; but if you neglect the above the best preserves would soon spoil.

APRICOTS.

Gather your apricots before the stones become hard, put them into a pan of cold spring water with plenty of vine leaves, set them over a slow fire till they are quite yellow, then take them out and rub them with a flannel and salt to take off the lint. Put them into the pan to the same water and leaves, cover them close, set them at a good distance from the fire till they are a fine light green, then take them carefully up, and pick out all the bad coloured and broken ones. Boil the best gently two or three times in a thin syrup, and let them be quite cold each time before you boil them. When they look plump and clear, make a syrup of double-refined sugar, but not too thick; give your apricots a gentle boil in it, and then put them into your pots or glasses. Dip paper in brandy, lay it over them, tie it close, and keep them in a dry place for use.

PEACHES.

Get the largest peaches you can, but do not let them be too ripe. Rub off the lint with a cloth, run a pin skin deep down the seam, and cover them with French brandy; tie a bladder over them, and let them stand a week, then take them out; make a strong syrup, boil and skim it well, put in the peaches and boil them till they look clear, then take them out and put them into pots or glasses. Mix the syrup with the brandy, and when cold pour it on your peaches; tie a bladder close over the pots, for if the air gets to them they will turn black and be totally spoiled

GREEN GAGES.

Get the finest green gages you can, gathered just before they are ripe. Put a layer of vine leaves at the bottom of your pan, then a layer of fruit, and then vine leaves and fruit alternately till the pan is nearly filled; put in as much water as it will hold, set it over a slow fire, and when the fruit is hot and begins to crack take them off, and pare off the skins very carefully, putting them into a sieve as you do them. Then lay them in the same water, with a layer of leaves between, as before, and cover them so close that no steam can escape; hang them a great distance from the fire till they are green, which will take at least five or six hours; then carefully take them up, lay them on a hair sieve to drain, make a good syrup, and give them a gentle boil in it twice a day for two days; then take them out, put them into a fine clear syrup, and cover them close down with paper dipped in brandy.

RASPBERRIES.

Gather your raspberries on a dry day, when they are just turning red, with the stalks on about an inch long; lay them singly on a dish, then finely pound their weight of lump sugar, and strew it over them. To every quart of raspberries take a quart of red currant jelly juice, put to it its weight of lump sugar pounded, boil and skim it well, then put in your raspberries and give them a scald, take them off and let them stand for two hours, then set them on again and make them a little hotter; proceed in this manner two or three times till they look clear, but do not let them boil, as that will make the stalks come off;

when they are tolerably cool, put them into jelly glasses with the stalks downwards. White raspberries may be preserved in the same manner, only observing that instead of red you use white currant juice.

TO PRESERVE STRAWBERRIES WHOLE.

Take three-quarters of a pound of clarified loaf sugar, and one pound of picked fruit; put the sugar into a stewpan over a clear fire till melted, then put in the fruit and simmer gently for about forty minutes, skimming it carefully during the time.

SIBERIAN GRAB PRESERVED CLEAR.

Simmer very gently some hours, put them into a clear syrup of clarified loaf sugar, let them stand thus all night, next day stew them in this syrup till the apples are quite clear.

TO KEEP GOOSEBERRIES.

Before they become too large take off the stalks and buds; fill wide mouthed bottles, and put the corks in loosely, and set them up to their necks in water in a boiler, with a small quantity of hay between each bottle to prevent their breaking, place them on the fire and when the fruit looks scalded take them out, and when perfectly cold, cork close, and rosin the top; keep them in a damp or dry place, as they will not spoil if the air is kept from them.

TO KEEP DAMSONS FOR WINTER PIES.

Put the fruit in bottles, or small stone jars, set them up to their necks in a boiler of cold water, and lighting a fire under them. scald them; next day, when perfectly cold, fill up with spring water; then put paper over the fruit, and pour on melted mutton fat a quarter of an inch thick, cork or tie them down close from the air. Baking is quite as well as scalding the fruit.

DRIED APPLES, OR NORFOLK BIFFINS.

Put your apples head down (Russeting, Ribstone Pippin, or Pearmain) on an iron baking plate, cover them with another, placing on the top of it two or three pound weights, put them into a very slack oven over night, letting them remain till morning; repeat this three or four times, increasing the weight each time; when carefully done, they will become quite flat without cracking the skin.

DRIED DAMSONS.

Gather your damsons on a fine day when they are quite ripe, spread them on a coarse cloth, and set them in a very cool oven; let them stand a day or two, and if they are not then properly dried, put them in for a day or two longer; then take them out, lay them in a dry place, and they will eat like fresh plums, though even in the midst of winter.

GINGER APPLES.

Put half a pound of Jamaica ginger into two quarts of water, boil it down to one quart, strain it off, add three pounds of loaf sugar, boil it to a rich syrup; then pare, core, and quarter three pounds of any hard, sharp tasting apples, let them boil in the syrup twenty minutes, set them to cool, add a table-spoonful of essence of ginger, and put them over the fire again till they are transparent.

FROSTED APPLES.

Pare and then stew your apples till they are quite tender, but not broken; whip the white of an egg to a froth, dip the apples into it and sift pounded sugar over them thickly; when cold put them into a cool oven to candy; serve in a glass dish.

ORANGE SYRUP.

Squeeze the juice of Seville oranges and strain it through a hair sieve; to each pint of juice add a pound and half of loaf sugar, put it into an earthen pan, stir it every day till the sugar is quite dissolved, as the scum rises take it off, till it becomes a thick syrup. Put it into fruit bottles and cork it close. A tea-spoonful in a tumbler of cold water is a most refreshing summer beverage.

SYRUP OF ROSES.

Infuse three pounds of damask rose leaves in two quarts of hot water for eight hours in a well glazed earthen pot with a narrow mouth, stopped close, so that none of the virtue can escape; then press them very hard; to every quart of this infusion add four pounds of fine sugar and boil it to a syrup.

CRYSTALLIZED FLOWERS.

Take the best refined loaf sugar, break it into lumps, and dip each piece into clean water, put them into a preserving pan and melt them over the fire; when it just boils, strain it and set it on the fire again with the white of egg, and let it boil till it draws in hairs, which you may perceive by holding up your spoon, then put in the flowers, set them in cups or glasses, and dry them before the fire or in the sun.

ORANGE SPONGE.

Dissolve one ounce of isinglass in half a pint of milk, add the juice of eighteen China oranges and one lemon, sweeten to your taste; beat this for one hour, then pour it into a mould in which has been laid a clean piece of muslin, turn it into a dish and it will look like sponge.

WINES, &C.

RULES FOR THE MANAGEMENT OF WINES.

Persons working from these receipts must avail themselves of the directions given, as great care is required for the proper management of wines, and should any difference be carried out, it might be the means of money wasted and labour lost. The cask must be well cleaned, dried, and rinsed out with a little brandy; where yeast is required to work wines, let the liquor be the same heat as new milk from the cow, as if hotter it is apt to scald the yeast, and if colder it would be the means of thick wine; as soon as it has done working bung it down air tight.

BRITISH CHAMPAIGN.

Put into a pan three gallons of water and nine pounds of moist sugar, boil half an hour, take off the scum, then pour it over one gallon of currants, picked from the stalks, but not bruised; when cold, add half a pint of good ale yeast, and let it ferment for two days; then

strain it through a flannel bag, and put it into a clean sweet cask, with half a pint of isinglass finings. When it has done working in the cask stop it close with the bung for a month, then bottle it, putting into each bottle a small piece of lump sugar.

RAISIN WINE.

To every gallon of spring water put eight pounds of fresh Smyrnas in a large tub, stir it thoroughly every day for a month, then press the raisins in a horse hair bag as dry as possible, put the liquor into a cask, and when it has done hissing, pour in a bottle of the best brandy, stop it up close for twelve months, then rack it off without the dregs, filter them through a bag of flannel three or four times double, add to the clear a quantity of brandy, according to the size of the cask, stop it up for at least a twelvemonth. Raisin wine would be good if made rich of the fruit only, and kept long, which improves the flavour greatly.

CURRANT WINE.

To every three pints of fruit put one quart of water, bruise the former; in twenty-four hours strain the liquor, and to every quart put a pound of sugar, of good middling quality. It is best to put the liquor in a large pan, and when the scum rises take that off before it is put in the barrel.

RASPBERRY WINE.

To every quart of well picked raspberries put a quart of water, bruise and let them stand two days, strain off the liquor, and to every gallon put three pounds of lump or white powder sugar, when dissolved put the liquor in a barrel, and when fine, which will be in about two months, bottle it, and to each bottle put a spoonful of brandy.

ELDER WINE.

To every quart of berries put two quarts of water, boil them half an hour, run the liquor and break the fruit through a hair sieve, then to every quart of juice put three-quarters of a pound of coarse sugar, boil the whole a quarter of an hour with some Jamaica peppers, a few cloves, and bruised ginger, pour it into a tub warm, when of a proper warmth, add a piece of toast and yeast to work it, which there is more difficulty to make it do than most other liquors. When it ceases to hiss put in a little brandy and stop it up. The liquor must be in a warm place to make it work.

DAMSON WINE.

Let the fruit be gathered on a dry day; bruise them, and to every eight pounds of fruit add one gallon of boiling water; let it stand two days, then strain the liquor from the pulp, add two pounds and a half of sugar to each gallon, and fill your cask. Be careful to keep out the

air, and the longer it is kept the stronger the wine. If you put it into bottles, after it has stood some time in the cask, put a lump of sugar into each, and keep them in a dry, cool place.

CHERRY WINE.

Gather your cherries when quite ripe, and on a fine day ; squeeze out the juice, strain it, and to every gallon of liquor add two pounds of pounded lump sugar ; stir them together, put it into a vessel the size required to hold the liquor, and let it remain open until it has done fermenting, then keep the air from it, and in two months it will be fit to bottle.

EXCELLENT GINGER WINE.

Put into a boiler ten gallons of water, and fifteen pounds of sugar, with the whites of six or eight eggs, mix all well while cold ; when the liquor boils, skim it well, put in half a pound of common white ginger bruised, and boil it twenty minutes ; have ready the very thin rinds of seven lemons, and pour the liquor upon them, when cool strain it, and add two spoonfuls of yeast ; put a quart of the liquor to two ounces of isinglass shavings, while warm whisk it well three or four times, and pour altogether into the barrel ; next day stop it up, in a month bottle it, and in three months it will be a very delicious and refreshing beverage.

TO KEEP WINES FROM TURNING SOUR.

Boil a gallon of wine with half an ounce of oyster shells or crabs' claws, burnt and powdered fine, to every ten gallons of wine; then strain out the liquor through a sieve; when cold put it into wine of the same sort, and it will destroy the acid and give it a pleasant taste. A lump of unslaked lime put into your cask will also keep wine from turning sour.

PORT WINE NEGUS.

To half a pint of port wine add a tea-spoonful of spirit of cloves, two slices of lemon, and a little nutmeg grated, sweeten to palate, and then add half a pint of boiling water.

TO MULL WINE.

Grate half a nutmeg into a pint of wine, and sweeten it to your taste with loaf sugar; set it over the fire, and when it boils, take it off to cool; beat up the yolks of four eggs, put to them a little cold wine, and mix them carefully with the hot, a little at a time, to prevent it from curdling; then pour it backwards and forwards till it looks fine and bright; set it on the fire again till it is quite hot and thick, pour it backwards and forwards several times, and serve with slices of bread toasted a nice light brown.

MULLED ALE.

Boil a quart of good ale with some nutmeg, beat up three eggs, and mix them with a little cold ale, then pour the hot ale to it, and return it several times to prevent it from curdling; warm, and stir it till sufficiently thick, add a piece of butter, or a glass of rum or brandy, and serve it with dry toast.

WHITE CURRANT SHRUB.

Strip the fruit, and prepare it as for jelly, strain the juice, of which put two quarts to near a gallon of rum, and two pounds of lump sugar; strain through a jelly bag, and bottle it for use.

SACK MEAD.

To every gallon of water put four pounds of honey, and boil it three quarters of an hour, taking care to skim it; to every gallon add one ounce of hops, then boil it half an hour, let it stand till next day, put it into your cask, add a pint of brandy to eight gallons, let it be lightly stopped till the fermentation is over, then stop it very close; if a large cask, keep it a twelvemonth in the cask.

IMPERIAL.

Put two ounces of cream of tartar, and the juice and parings of two

lemons, into a stone jar ; pour on them seven quarts of boiling water, stir and cover close. When cold, sweeten with loaf sugar, and straining it, bottle and cork tight ; add in bottling half a pint of rum.

LEMONADE.

Take two Seville oranges and six lemons, pare them very thin, and steep the parings four hours in two quarts of boiling water ; then put the juice of six oranges and twelve lemons upon three-quarters of a pound of fine sugar, and when the sugar is melted, put the water to it in which the parings have been steeped ; add a little orange-flower water, and more sugar if necessary ; press it through a bag till it is fine, and then pour it into bottles for use.

GINGER BEER

One gallon of water, one pound of lump sugar, one ounce of cream of tartar, one ounce of the best ginger, one lemon sliced, and the juice of one. Take a lemon and rub well on the sugar, bruise the ginger, and put all the ingredients into a large pan, pour the boiling water over the whole and let it stand until milk warm, then toast a piece of bread, and put a table-spoonful of yeast ; let it stand twelve hours, then add the whites of two eggs thoroughly beaten, bottle it, and in three days it is fit for use.

CHERRY BRANDY.

Stone seven pounds of Morello cherries and put the meat into a bottle with nearly one gallon of brandy, cork it down close and let it remain for six weeks; then bruise the stones and put them into another bottle with the remainder of the brandy, cork them down close and let them remain the same time; then mix the two together and bottle them for use.

RASPBERRY BRANDY.

Pick fine dry fruit, put it into a stone jar, and the jar into a sauce pan of boiling water, till the juice will run, strain it, and to every pint add half a pound of sugar; give one boil and skim it; when cold, put equal quantities of juice and brandy, shake well, and bottle it for use.

RASPBERRY VINEGAR

Put a pound of fine fruit into a bowl, and pour upon it a quart of the best white wine vinegar, next day strain the liquor on a pound of fresh raspberries; the following day do the same, but do not squeeze the fruit, only drain the liquor as dry as you can.

CONFECTONARY,

OR THE ART OF SUGAR BOILING.

BOILING AND CHOOSING SUGARS.

Great attention must be paid to this art, as boiling the sugar longer than is required gives quite a different effect as to hardness, &c., up to the last degree, at which stage of the process you must be particularly careful or all your labour and materials will be spoiled. Before commencing it is necessary to obtain the most suitable sugar; in selecting loaf, choose the hardest, whitest, and closest grain; the Jamaica is the best moist sugar, which is known by its bright and sparkling appearance. Then proceed to clear and boil to the degree required for the article intended to be made.

ROCK.

Put a little water into a saucepan, add three pounds of moist sugar and a lump of butter the size of a walnut, place the saucepan on the

fire and let the sugar boil gently until done, which is thus known:— have by you, in a jug of cold water, a piece of clean tobacco pipe, when the sugar has boiled for some time take the pipe from the water and stir the boiling sugar with it, dip it into the cold water again, and if done the sugar which remains on the pipe will be crisp. Then rub your marble slab over with a piece of butter to prevent its sticking, place a tea-spoonful of essence of lemon in the centre and pour the sugar over it; then cut it in halves, put one half to the fire, and pull the other over a hook until white, place the two pieces together, which will form the streak of each colour; pull and cut it into the size and shape wanted.

PEPPERMINT ROCK.

Peppermint rock is made the same, except that instead of the essence of lemon you use the essence of peppermint; pull the whole lump white, and cut it into the shape required.

CLOVE ROCK.

For this rock, instead of the essence of lemon use the essence of cloves; pound a sufficient gamboge to give it a yellow tint, and mix it with the piece you pull, until you obtain the colour required; then add the two pieces together and cut it to the size and shape required.

ALMOND ROCK.

This rock is boiled exactly the same as the last, and when done sufficiently you pour it into flat tins made for the purpose and place almonds over the top.

SUGAR STICKS.

Sugar Sticks are also boiled the same as rock (see page 59), and one half pulled white; then place two thin slips together, pull and twist them to the size and form required.

BULL'S EYES.

Bull's Eyes are made from rock (see page 59), but when turned out upon the slab, you cut it into small pieces and roll them round on the slab, or in the middle of your hand.

BRANDY BALLS.

Boil your sugar as for rock (see page 59), when sufficiently done use brandy instead of the essence of lemon, and form your balls to the proper size.

EVERTON TOFFEE.

Boil half an ounce of bruised ginger in half a pint of water till it obtains the flavour of the ginger; strain it, put the liquor into a saucepan, add two pounds of sugar and one ounce of butter; let them simmer gently over the fire for some time, then take a piece of clean tobacco pipe, dip it into cold water, then with it stir the mixture round, plunge the pipe into the water, if the sugar adheres to it and becomes crisp, pour it into tins which have been buttered ready for use.

SUGAR REFINING.

This process requires great care, as follows:—Whip the white of an egg and two quarts of clean water to a froth, put it into a preserving pan with six pounds of good loaf sugar, broken; set it over the fire, let it simmer until the scum appears thick on the top, then take it off the fire to settle, remove the scum, and strain through a fine sieve, leaving the sediment at the bottom. In this state of refinement it is fit for use in making jellies, &c., but for

SUGAR CANDY.

Boil the clear, after the former process, until it becomes smooth; to ascertain when sufficiently done, dip in the skimmer, put it between your finger and thumb, if on opening them you find a thread it has attained the proper degree of heat for sugar candy.

BLOOM SUGAR.

After going through the two former processes, boil the sugar still longer, dip in your skimmer, take it out and blow through the holes, if it forms bladders boil it still longer, again dip in your skimmer and give it a quick whiff behind you and it will form the bloom or feathers.

ORNAMENTAL SUGAR.

Boil the sugar still longer than previously directed, and to ascertain

whether it has attained the degree required, take a jug of cold water and have a clean piece of pipe, dip it into the boiling sugar, and then into the water, if it snaps, and when bitten does not adhere to the teeth it is in a fit state to form ornamental devices and sweets under various names, coloured to taste as follows:—

METHOD OF COLOURING SUGAR FOR SWEETS.

RED.—Boil cochineal in a small quantity of water five or ten minutes, then add the same weight of pounded allum, and half the quantity of cream of tartar; boil the whole ten minutes longer; in order to ascertain whether you have the colour required, dip in a piece of clean writing paper, if clear, take it off the fire, and add sugar double the weight of the cochineal; pour it off clear, and keep it in a bottle corked close for use.

YELLOW.—Dissolve gamboge in warm water, which gives the colour; but it is an opening medicine, and must not be used too freely.

BLUE.—This colour is obtained with indigo in the same manner; but all ingredients of this kind are better omitted than used to excess, as great injury may be done to the constitution by their use without a perfect knowledge of the effects they may produce. If you obtain green from a colourman, it will, no doubt, be partly composed of verdigris, which is poison. The best colour is made as follows:—

GREEN.—Gather some nice young spinach leaves, boil them for a short time in as little water as possible, strain, and it is fit for use.

Liquid carmine may also be used; but as colouring injures the constitution, as well as pleases the eye, use as little as possible. The

juice of raspberries, currants, or other fruit, might be substituted, both in respect of flavour and appearance.

LEMON DROPS.

Grate the peels of three large lemons on a large piece of refined sugar, then scrape the sugar into a plate, add a tea-spoonful of flour, mix well, and beat it into a light paste with the white of an egg, drop it upon white paper, and put the drops into a moderate oven on a plate of tin.

GINGER DROPS, A GOOD STOMACHIC.

Beat two ounces of fresh candied orange in a mortar, with a little sugar to a paste, then mix one ounce of white ground ginger, and one pound of loaf sugar, wet the sugar with a little water, boil altogether to a candy, drop it on paper the size of mint drops.

PEPPERMINT LOZENGES, OR DROPS.

Pound and sift four ounces of refined sugar, beat it with the whites of two eggs till perfectly smooth; then add sixty drops of oil of peppermint, beat it well, and form it to the shape, or drop it on white paper, dry it at a distance from the fire.

SOUPS.

SAGO OR VERMICELLI SOUP.

Cut six pounds of shin of beef into dice of about an inch each ; brown them by frying lightly ; then cut and brown lightly three carrots, three onions, two heads of celery, and a handful of sweet herbs ; then, having taken the marrow out, add the bones in small pieces ; put all into a pot with a gallon and a half of water ; let it stew till reduced to half the quantity ; add pepper and salt to taste, and strain through a sieve. When cold take off the fat ; add to each quart a cupful of washed sago or vermicelli ; boil for about ten minutes.

This soup may be thickened with rice instead, or may be sent up clear.

ARTICHOKE SOUP.

Wash and pare a quarter of a peck of Jerusalem artichokes, boil them in plenty of water (to keep them from turning black) till tender ; this will require about half an hour. Drain them on a sieve, then rub

them through it into another stewpan. Add to them half a pint or a pint of cream, and half a pint of veal stock. Season to taste.

PEA SOUP.

Put a quart of split peas into an iron saucepan with about two quarts of water, let them boil slowly three or four hours; strain off the water and rub them through a sieve; add about a quart of beef or veal stock. If the stock is not flavoured, do so with celery, and strain again before serving. Serve with dried meat in powder.

A more economical soup may be made by adding the same quantity of peas to two or three quarts of good liquor in which salt beef or pork has been boiled, adding celery and other herbs, with carrot cut into small bits.

MOCK TURTLE SOUP.

Put into a pan a knuckle of veal, two fine cow heels, two onions, a few cloves, peppers, berries of allspice, mace, and sweet herbs, cover them with water, tie a thick paper over the pan, and set it in an oven for three hours; when cold take off the fat, very nicely cut the meat and feet into bits an inch and half square, remove the bone and coarse parts, warm the rest with a large spoonful of walnut, and mushroom ketchup, half a pint of sherry, or any white wine not sweet, and the jelly of the meat; add more seasoning if required, serve with eggs boiled hard, force-meat balls, a little lemon juice and soy.

CURRY SOUP.

Take a knuckle of veal, cut off the meat in small dice, chop the bone into small pieces, put all together into a gallon and a half of water, with a handful of sweet herbs. Put on to boil, then cut two heads of celery into small pieces, fry to a light brown, and add to the liquor; boil till reduced to half the quantity, strain, and when cold take off the fat. Add a table-spoonful of curry powder, and half a table-spoonful of arrow-root to each pint of soup; let it boil five minutes. Have some rice boiled separately, and sent up with it in a vegetable dish.

HARE SOUP.

Cut a hare into small pieces, all but the hind thighs. Cut two pounds of shin of beef into small dice; put all into a stewpan with a bit of butter, a head of celery, a good sized turnip, and a carrot, all cut small. Fry to a light brown; then add five quarts of water, stew it down to half the quantity, strain, when cold take off the fat, then add half an ounce of isinglass. Cut the hind thighs into small dice, taking out the bone, add to the soup, and simmer for ten minutes.

OX-TAIL SOUP.

Take two ox-tails and separate them at each joint, then put them into a stewpan, with a shallot, onions, leeks, celery, carrots, turnips, parsley, thyme, a table-spoonful of flour, and a little whole pepper, put a piece of butter at the bottom of the stewpan, and set it over the

fire until they are brown; then add five pints of water, and salt to palate; stew them until the meat divides from the bones; in the mean time cut in thin slices turnips, carrots, and celery, then with your cutter cut them into diamonds, stars, hearts, &c., according to fancy, peel a few button onions, wash the whole in clean water, and dry them in a cloth; then fry them in butter and sugar until they are of a beautiful bright light colour, but do not burn or brown them; strain the soup through a hair sieve, put in the carrots, onions, &c., give it another simmer to make the onions tender, and send it hot to table.

GRAVY SOUP.

Chop the bone of a shin of beef small, put it into a stewpan with five quarts of water, one pint of peas, six or eight onions, and a stick of celery; simmer until all the goodness is extracted from the meat; season to taste with pepper and salt, and strain it through a sieve. Cut some thin slices of celery with your cutter into stars, hearts, diamonds, &c., to fancy, boil them in the soup till tender, and send to table.

GIBLET SOUP.

Clean two sets of giblets, put them into a stewpan with a lump of butter, three pounds of gravy beef, onions, turnips, and carrots, pepper and salt to taste; set them on the fire, and stir them round until they become a nice light colour; then add a little flour and six pints of water, let it simmer on the fire, taking off the scum, until the meat divides from the bones, strain, and serve with small onions boiled tender.

PICKLES.

RULES TO BE OBSERVED WITH PICKLES.

Avoid as much as possible the use of metal vessels in preparing them, when the vinegar is boiled, do it in a stone jar or pipkin; glazed jars should never be used for pickles, as salt and vinegar dissolve the lead which is in the glaze. Pickles should be kept from the air, as exposure to it makes them soft. Take them out of the jar with a wooden spoon drilled full of holes.

AN EXCELLENT AND NOT COMMON PICKLE.

Fill a pint stone jar with equal quantities of onions, cucumbers, and sour apples, all cut into very thin slices, shaking in as you go on a tea-spoonful of salt, and three-parts of a tea-spoonful of cayenne; pour in a wine glass of soy, the same of white wine, and fill up the jar with cold vinegar; it will be fit for use the next day.

TO PICKLE YOUNG CUCUMBERS OR GHERKINS.

Choose young sound gherkins, wipe them carefully, then put them into jars, with the best white vinegar, cold, adding to each gallon half an ounce of cayenne pods.

TO PICKLE CUCUMBERS.

Choose fine sound cucumbers, cut them in two across the middle, and with a marrow spoon or other instrument scoop out all the seeds; then fill them with mustard seed and eschalot, chopped small; sew the two pieces together again, put them in jars, and cover them with the best cold vinegar.

TO PICKLE WALNUTS.

Prick them, lay them in the sun till turned quite black, then put them in brine for a few hours, take them out, drain them, put them in jars, and pour on them best vinegar, cold.

TO PICKLE LARGE ONIONS.

Cut them in slices, put in jars, cover with the strongest white vinegar, adding, if you like, a little whole pepper.

TO PICKLE ONIONS.

Choose the small white round onions, take off the brown skin, lay them on a clean cloth, cover them close with another, let them lie till all are peeled, then put them in a jar and pour over them the best vinegar, cold, add a very few cayenne pods, and cover them close.

TO PICKLE RED CABBAGE.

Slice into a colander, and sprinkle each layer with salt, let it drain two or three hours, then put it into jars, pour over cold vinegar, enough to cover; put in with the vinegar, ginger, peppers, and a few grains of cochineal or red beet root sliced to give it a very beautiful colour. Cauliflower after being sliced and thrown in will look of a very fine colour.

TO PICKLE NASTURTIUMS.

Gather them young, lay them into salt and water one night; drain them, and cover with vinegar, adding a little black pepper; a couple of capsicums put in the jar will be a great improvement.

TO PICKLE CAULIFLOWERS.

Take the whitest and closest cauliflowers you can get, cut the flowers into bunches, and spread them on an earthen dish, lay salt all over

them, and let them stand for three days to draw out all the water; then rinse them in clean water, and let them stand all night to drain in a hair sieve; put them into jars, fill with vinegar, and tie them close.

TO PICKLE MUSHROOMS.

Take the smallest mushrooms you can get, wash them in spring water and rub them in a piece of new flannel dipped in salt, throw them into cold water as you do them, which will make them keep their colour; then lay them between two clean cloths before the fire till they are quite dry, put them into glass bottles, and fill them up with white wine vinegar, adding a blade or two of mace and a tea-spoonful of sweet oil into every bottle. Cork them up close, and set them in a cool place for use.

TO PICKLE FRENCH BEANS.

Gather them before they become stringy, and without taking off the ends put them into a very salt brine two hours, then drain them and wipe dry with a cloth; put them into a jar, covering them with best white vinegar, cold, adding a few cayenne pods.

TO PRESERVE FRENCH BEANS, OR SCARLET BEANS.

A cheap and easy method is to make a brine strong enough to float an egg, and when cold put in your beans whole; take care they are perfectly sound, and that they be well covered. They will keep thus

twelve months. When wanted for use, take out as many as you require, soak in cold water, changing it frequently during ten or fourteen hours; then cook them in the ordinary way, and they will look and eat as if fresh gathered.

TO PICKLE SALMON.

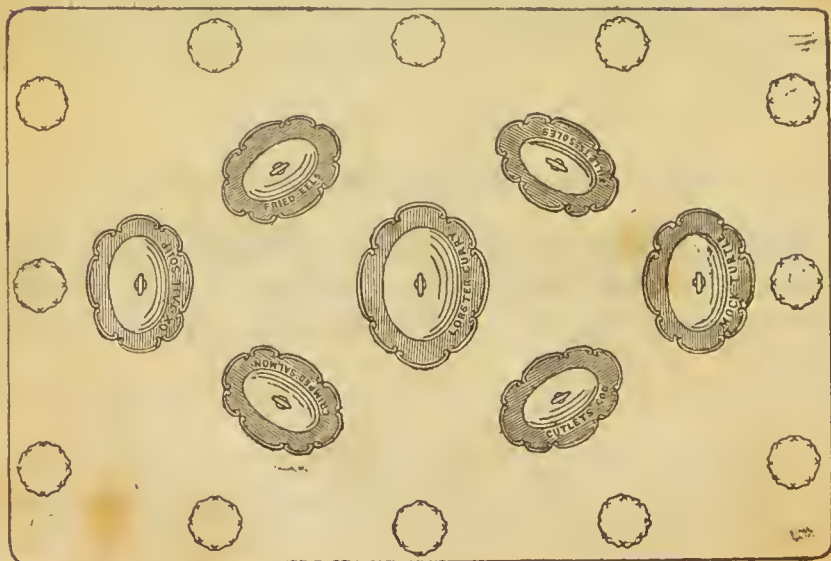
Clean and boil the fish in salt and water till tender, then strain off sufficient of the liquor to half cover the fish; put into a stew-pan a small lump of butter, two onions cut in slices, one turnip, a little parsley, thyme, and a bay leaf, add pepper and salt to taste, and place the whole over the fire for five or six minutes, so as to give them a light brown glazed appearance, then add the liquor and boil until the onions are tender, strain it and add as much vinegar as liquor, so as to cover the fish.

TO PICKLE MACKEREL.

Mackerel may be done as above; or as follows, which is termed sousing:—First bake the fish with salt and water in a slow oven until tender, then add vinegar with some of the liquor, and pepper and salt to taste.

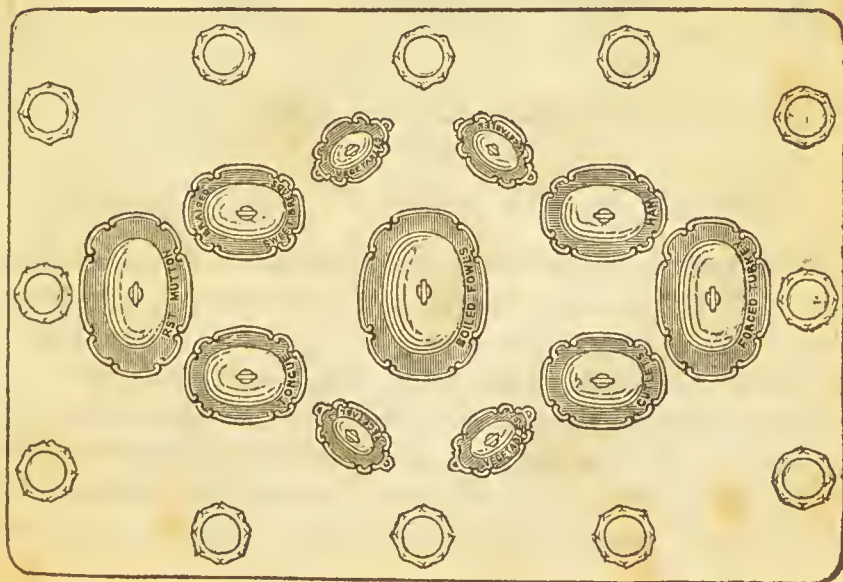
DIRECTIONS FOR
SETTING TABLE, ETC.

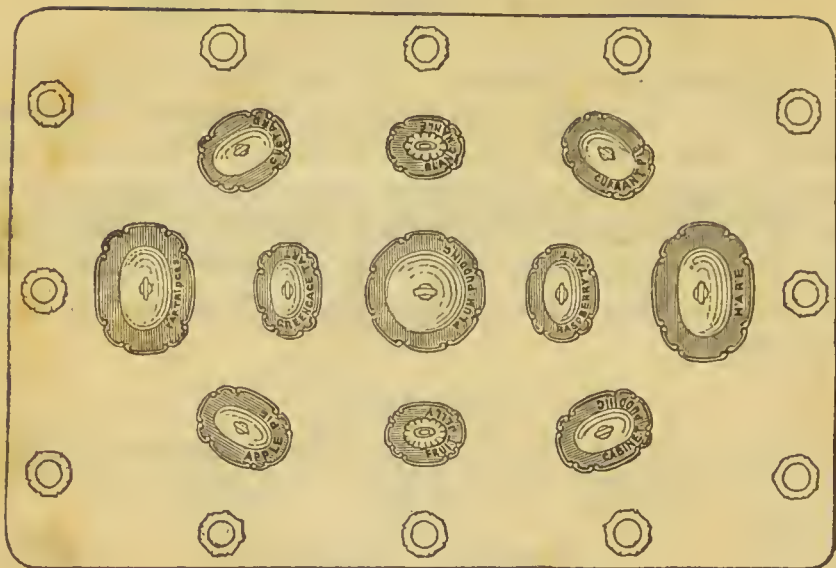
The First Course.



REMARKS ON PLACING THE DISHES.

The principal dish is always set at the head of the table, the others have likewise their proper places, as shown in the annexed illustrations for each course. As other articles come in season, or when more or less dishes are required, the same regularity and order must be maintained, each dish ballancing; thus, the largest at the head, the next in size at the foot; and so with the remaining dishes, place them head, foot, sides, and centre, according to size, always studying to display order combined with taste.

The Second Course.

The Third Course.

DIRECTIONS FOR TRUSSING AND CARVING.

As each article is trussed to the form in which it is shown for carving it would be useless to give illustrations of each in all instances, the one often answering every necessary purpose, if you bear in mind that the skewers are always taken out before the dish is sent to table.

Having provided yourself with a sharp knife, commence carving by cutting thin slices as the lines in the following illustrations direct. Always consult the taste of your guests, whether they prefer outside, fat, or lean, &c., of the joint; breast, wing, or leg, &c., of poultry; and

be careful to send a portion of any choice part to each individual, as the kidney and fat in a loin of veal, the palate in a calf's head, the sounds of cod, &c., &c., thus endeavouring, as far as possible, to oblige all.

Sirloin of Beef.—Carve as directed by the lines in the illustration, cut close down to the bone. The under part of the loin is best eaten hot.

Ribs of Beef.—The same.

Round of Beef.—Take a thick slice off the outside, then cut in thin slices, with a little fat to each person.

Aitch-bone of Beef.—The same.

Fillet of Veal.—Carve this joint as the round of beef, adding some forcemeat and a piece of lemon to each slice.

Loin of Veal.—As the sirloin of beef.

Calf's Head.—Cut out slices where directed by the lines in the illustration. A part of the eye is chosen by some persons. Divide the palate between all your guests.

Mutton.—Cut the slices rather thicker than those of beef, veal, &c. Carve as directed by the lines in the illustrations.

Lamb.—The same.

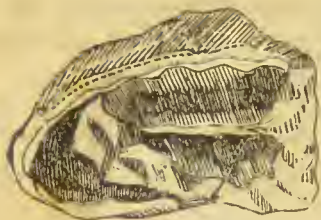
Pork.—The same.

Goose.—Take off the apron and cut the breast into long thin slices, as shown in the illustration, then separate the legs, wings, and side-bones from the body.

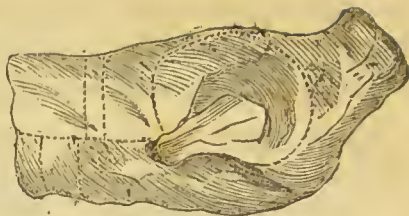
Fowls.—First take off the legs and wings by gently running a sharp knife down each side of the breast, next take off the merry-thought and neck bones, then separate the breast from the body.

Partridge.—The same.

Pigeons.—Divide in halves.



Sirloin of Beef.



Fore-Quarter of Lamb.



Leg of Pork.



Shoulder of Mutton.



Sucking Pig.



Saddle of Mutton.



Calf's Head.



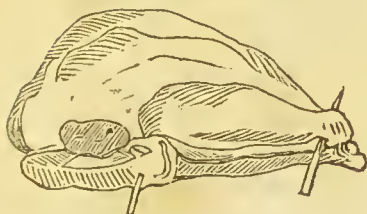
Tongue.



Goose to Carve.



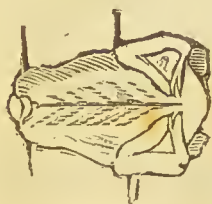
Goose ready for the Spit.



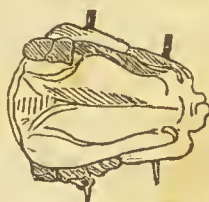
Turkey to Boil.



Turkey Trussed for Roasting.



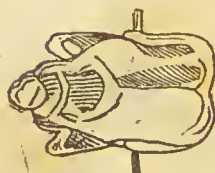
Boiled Fowl.



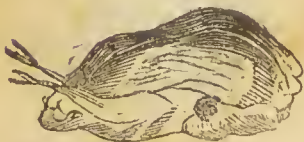
Boil Fowl.

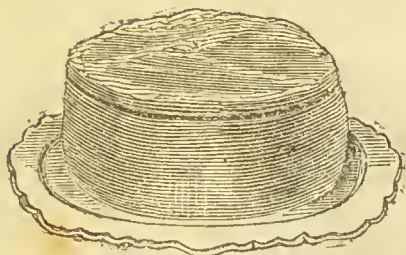


Duck ready for the Spit.



Duck ready for the Spit.

*Hare.**Pheasant.**Roast Woodcock.**Roast Snipe.**Roast Fowl.**Partridge.**Quail.**Roast Pigeon.*



Round of Beef.



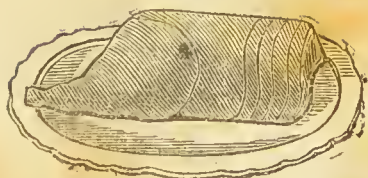
Ham.



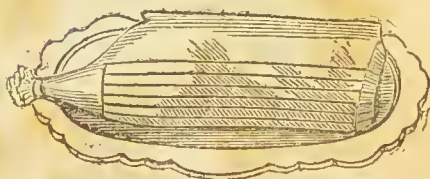
Ribs of Beef.



Leg of Mutton.

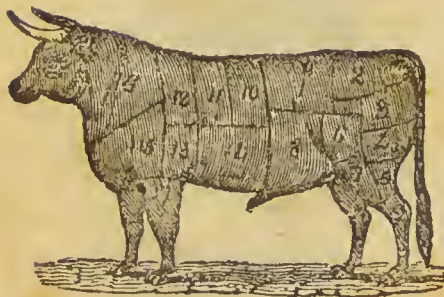


Hind Quarter of Lamb.



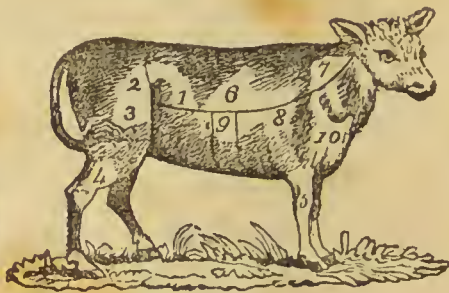
Haunch of Venison.

NAMES OF THE JOINTS IN ANIMALS.



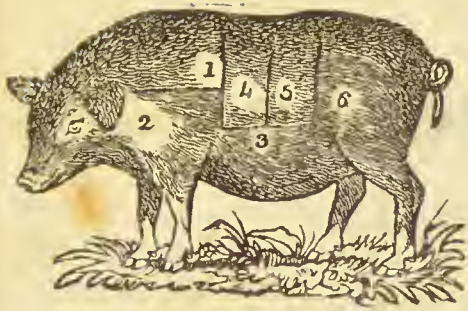
BEEF.

- | | |
|------------------------|-------------------------------------|
| 1 Sirloin | 11 Middle rib, four ribs |
| 2 Rump | 12 Chuck rib, three ribs |
| 3 Aitch-bone | 13 Shoulder, or leg of mutton piece |
| 4 Buttock | 14 Brisket |
| 5 Mouse buttock | 15 Clod |
| 6 Veiny piece | 16 Neck, or sticking piece |
| 7 Thick flank | 17 Shin |
| 8 Thin flank | 18 Cheek |
| 9 Leg | |
| 10 Fore rib, five ribs | |



VEAL.

- | |
|--------------------|
| 1 Loin, best end |
| 2 Loin, chump end |
| 3 Fillet |
| 4 Hind knuckle |
| 5 Fore knuckle |
| 6 Neck, best end |
| 7 Neck, scrag end |
| 8 Shoulder |
| 9 Breast, best end |
| 10 Breast, brisket |



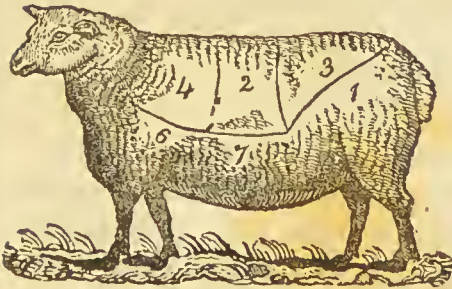
PORK.

- | | |
|--------------------|-------------|
| 1 Sparerib | 4 Fore loin |
| 2 Hand | 5 Hind loin |
| 3 Belly, or spring | 6 Leg |



VENISON.

- | |
|------------|
| 1 Haunch |
| 2 Neck |
| 3 Shoulder |
| 4 Breast |



MUTTON.

- | | |
|-------------------|-----------------------|
| 1 Leg | 6 Shoulder |
| 2 Loin, best end | 7 Breast |
| 3 Loin, chump end | A chine is two necks |
| 4 Neck, best end | A saddle is two loins |
| 5 Neck, scrag end | |



LAMB.

Lamb is divided the same as mutton, except when very young, then into quarters.

STEWING, &C.

STEWED VEAL.

Bone a breast of veal, spread it with veal stuffing, roll it up tight and tie it; put it into a pot with two quarts of water, a little lemon peel, mace, pepper and salt, simmer gently four hours, strain the liquor, take off the fat, mix, and add to it a table-spoonful of arrowroot, dish the meat and pour this gravy over it.

STEWED MUTTON.

Take out the bones from the best end of a neck of mutton, take off a little of the outside fat, stuff it with bread crumbs, parsley, eschalot, and egg, pepper and salt, then roll it up tight, put it in the oven till brown, take it out and put it in a pot with two quarts of water, carrot, onion, turnip, and celery, fried a nice light brown. After stewing two hours, take the meat out, pour the liquor through a sieve, then pulp the vegetables, season to palate, add a very little of the liquor, dish your meat, and pour this gravy over it.

Brisket of beef may be dressed the same way.

RUMP-STEAK STEWED.

First fry the steak brown, then put it into a stewpan with a pint of hot water, two or three bay leaves, a handful of sweet herbs, fried onion, a little pepper, salt, mace and three cloves, let it stew gently for an hour and a half, take it off the fire, strain it off, and take off the fat, add a table-spoonful of arrowroot and let it boil up for a few minutes, then dish and pour over the meat.

STEWED GIBLETS.

Lay your giblets in hot water, cut them in pieces and put them into a stewpan with onions, pepper, salt, sweet herbs, a few cloves, a spoonful of ketchup, stew them till tender, then add a spoonful of cream, thicken it with flour and butter, and serve with toasted bread cut into different devices.

TO STEW PARTRIDGES.

After trussing the partridges, stuff their craws with forcemeat, and lard them down the sides; then roll a lump of butter in pepper, salt, and beaten mace, and put it into the bodies. Sew up the vents, and after dredging them, fry them to a light brown: then put them into a stewpan, with a quart of gravy, two spoonsful of Madeira wine, or white wine, a spoonful of mushroom ketchup, two tea-spoonsful of lemon pickle, an anchovy, a quarter of a lemon sliced, and a sprig of sweet

majorum. Cover up close, and stew for about half an hour; after thickening the gravy, if necessary, pour it over the partridges, and serve them up with boiled artichoke bottoms cut in quarters and placed round the dish.

STEWED OYSTERS.

Take the liquid from the oysters and put in the stewpan with a little beaten mace to palate, and thicken it with flour; when simmered four or five minutes toast a piece of bread and cut it into different devices, such as diamonds, hearts, &c., and place them in your dish, then add to the other ingredients a spoonful of cream and the oysters, stir them together and place them over the fire until quite hot, but not to boil, then put them over the bread and send to table. Most shell-fish may be done the same way.

STEWED EELS.

Well clean your eels, cut them in slices and put them in your stewpan with sufficient water to cover them; add onions, cloves and sweet herbs, pepper and salt to taste, cut toasted bread into different shapes, put in your dish and send it up hot to table.

A CHEAP AND GOOD GRAVY.

Fry three onions in butter a nice brown, toast a slice of bread a long time, till quite hard and brown, but not burnt, stew these and any bits

of meat, or bone of a leg of mutton, &c., and some herbs, water in proportion, and stew till the gravy is rich and thick; add salt and pepper, strain off, and boil up with a piece of butter and flour.

A BROWN GRAVY.

Take beef free from fat, and cut it into slices about an inch in thickness; lay them in a dripping pan, with small pieces of butter, and season with a little ground pepper and salt. Place the pan in a brisk oven, that will broil and not burn the meat. When half broiled, score the beef, and put it into a stewpan with a few peppercorns and two or three cloves; to these put boiling water according to the quantity wanted. A pound of beef will make a pint of gravy. Stew till all the goodness is drawn from the meat; then strain, and when cold, take off the fat, having added to it the clean gravy that was left in the dripping pan. Preserve for use.

This gravy will answer for all sorts of game, poultry, or meat.

SCOTCH HOTCH POTCH.

Cut the breast and backward ribs of mutton in small pieces, also two pounds of beef, simmer in six quarts of water; two hours before serving add several carrots, turnips, onions, peas, and cauliflower or cabbage; or in winter make of any two sorts of meat, stew with carrots, onions, turnips, and celery, and a little rice.

MOCK BRAUN.

Take eight pig's feet, four ears, and two tongues, rub them well with

salt, saltpetre, and treacle; let them remain in this three days, turning them each day. Then well boil them, take out the bones and gristle, mix with seasoning, pepper, and a little cayenne to palate; then roll it very tight in a sheet of tin, tying it fast, and by the next day it will be nicely set, then take it out of the tin, and it is ready for table.

HARRICO.

Take off some of the fat from the middle or best end of a neck of mutton, cut it into rather thin steaks, flour and fry them in their own fat of a fine light brown, but not enough for eating. Then put them in a dish while you fry the carrots, turnips, and onions; the turnips in dice, the onions sliced, but they must be only warmed, not browned, or you need not fry them. Then lay the steaks at the bottom of a stew-pan, the vegetables over them, pour as much boiling water as will just cover them, give them one boil, skim well, then set by the side of the fire to simmer till the meat is tender, two hours will be sufficient; add pepper, salt, and a spoonful of ketchup.

FRICASSEE OF COLD ROAST BEEF.

Cut very thin slices of under done beef, shred a handful of parsley very small, cut an onion in quarters, add a bay leaf, put all together into a stew-pan, with a small piece of butter, and some strong broth, season with salt and pepper, simmer gently a quarter of an hour, then mix into it the yolk of two eggs, and a spoonful of wine, also a spoonful

of vinegar, stir it quickly over the fire for a minute or two, then turn it into a hot deep dish.

Observe, all sorts of stews, hashes, or meat dressed a second time, should only be simmered; if allowed to boil it makes the meat hard, only hot through is sufficient.

TO COLLAR BEEF.

Choose the thin end of the flank of fine mellow beef, not too fat; lay it into a dish with salt and saltpetre, turn and rub it every day for a week, and keep it cool; then take out every bone and gristle, remove the skin of the inside part, and cover it thick with the following seasoning cut small:—A large handful of parsley, the same of sage, some thyme, majorum, and penny royal, pepper, salt, and a very little pounded mace; roll the meat up as tight as possible in a cloth, then bind it with a tape, boil it gently for six or seven hours, put it under a good weight while hot without untying it; the shape will be oval when cold. Part of a breast of veal rolled in with the beef looks and eats nicely.

TO POT BEEF.

Take a piece of gravy beef, or a piece of the round, about three pounds, cut into dice of an inch or two square, put it into a bowl, which place in a steamer and let it stew for about three hours, then take it out, pound the meat in a mortar with about half a nutmeg, a teaspoonful of anchovy, a little mace, cayenne, salt and pepper to taste, adding four ounces of butter and the gravy while pounding; when well

pounded put it into pots, letting it stand till cold, then cover it with clarified butter.

Veal or pork may be prepared precisely in the same way.

TO HASH A CALF'S HEAD.

Cut the remains of either roast or boiled calf's head into slices about an inch thick, dip the piece into the yolk of egg and bread crumbs, fry them a nice brown, make a brown gravy, adding a bit of lemon peel, into which put your meat in a stew-pan; let it simmer five minutes; garnish the dish with a few sprigs of parsley and sliced lemon.

HASHED FOWLS.

Cut up your fowl and put it into a stewpan with half a pint of gravy, a little ketchup, and a slice of lemon; thicken it with flour and butter, and serve it up with toasted bread.

MINCED VEAL.

Cut the veal into small pieces, about the size of peas, and put in the stewpan with a little gravy, add pepper and salt to taste, a slice of lemon and a piece of butter, a table-spoonful of cream, and thicken it with flour; serve with toasted bread cut into different shapes.

BOILING.

DIRECTIONS FOR BOILING MEAT, ETC.

It is necessary that the vessel and water in which any article is to be cooked should be particularly clean. Soft water is best for soups, broths, &c. Use the requisite quantity, and be very careful to take off the scum as it rises, as the appearance of the boiled articles is the best proof of the cleanliness of a cook.

Boil everything gently, that the heat may penetrate to the centre. Regulate the time of cooking according to the substance of the meat; a solid piece, as a round of beef, a ham, a leg of pork, a leg of mutton, or any similar joint requires a quarter of an hour to get hot, then allow a quarter of an hour to the pound, if young meat rather less; thin parts, as necks, breasts, &c., do not require to be cooked near so long; but practice, combined with proper attention, will soon give the learner the best ideas how to perform the duty.

When the fire is required for roasting care must be taken to keep it of sufficient size, according to the number of joints, so as to maintain the necessary heat for boiling as well, without stirring or disturbing it.

TO BOIL A HAM.

Soak a moderate sized ham an hour, well scrape and wash it, put it into fresh water for another hour, put it in a boiler, cover with cold water, and when it boils keep it gently boiling twenty minutes for each pound that it weighs. When done skin it immediately, sprinkle it with raspings, trim and frill the knuckle.

ROUND OF BEEF.

This joint is generally salted before it is cooked; and if cooked whole take out the bone, tie it up with a piece of broad tape, and boil as directed in the preceeding page.

OX TONGUE.

If dry it requires soaking for some hours, and to be well scraped and dried in a clean cloth. Boil for three hours, or longer, according to size.

TO BOIL A CALF'S HEAD.

Soak a calf's head two hours, take out the brains, put it into a pot of cold water, when it boils skim it well and let it simmer two hours, take it up, carefully take out the bones, make a rich white sauce and pour over it in the dish.

TO BOIL A LEG OF MUTTON.

Put your meat into plenty of cold water, when it boils, skim it well, and allow a quarter of an hour to each pound; boil it very gently; serve with caper sauce, or any other way preferred.

LEG OF PORK, OR VEAL.

A leg of pork is boiled in the same way as a leg of mutton, only rather longer, as pork under done is unwholesome. Serve with onion sauce, or apple sauce; veal with parsley and melted butter.

PICKLED PORK.

Wash and scrape your meat free from salt, and if it has been in pickle some time put it into cold water, but if it is not very salt put it into warm water, and boil it gently until the rind is tender, which is a sure sign of the meat being done.

TURKEY.

A turkey is sometimes stuffed before boiling, and served up with forcemeat balls, oyster sauce, or celery sauce. Dust your turkey with flour, put it into plenty of cold water, and boil it gently for about half an hour, then keep it close covered, and the steam will sufficiently do them without disfiguring the meat; but be particular to take off the scum when it first boils.

FOWLS.

Fowls are boiled the same way as a turkey, only a shorter time, about twenty minutes, and then the steam will do them; serve with melted butter with parsley finely chopped in it, or lemon sauce.

PIGEON.

Pigeons are boiled the same as fowls, only not quite so long. Serve with a piece of bacon in the dish, and melted butter with parsley poured over them.

RABBITS.

Having well cleaned and trussed the rabbit, boil it in plenty of water for half an hour, being particular to take off the scum as it rises. Rabbits are served with melted butter and parsley, or with onion sauce.

DUCKS.

Ducks are dressed the same way as rabbits, and served with the same sauce; but sometimes this sauce is preferred:—Take parsley and onions, cleaned and cut fine, and put in half a pint of good gravy, a spoonful of lemon juice, pepper and salt to taste, and two spoonful of red wine, let the whole just boil, and pour it over the ducks when ready to serve.

SALMON.

This is so substantial a fish, that it requires to be well boiled. A piece of two pounds will take half an hour. For sauce melt some butter plain, and some other with anchovy. Garnish with horse-radish, mixed with sliced lemon. Sometimes fennel is preferred in the butter.

WHOLE COD.

Put a large quantity of cold water into your fish kettle, which must be of a proper size for the cod, with a handful of salt; then put in your fish, and as soon as it boils draw it gently off the fire and let it simmer till done enough, which will be known by feeling the fins, and the look of the fish; let it drain a minute, put it on a fish-napkin, placed on a hot fish-plate, and then in a warm dish, with the liver cut in halves, and laid on each side. Serve it up with shrimp or oyster sauce, and garnish with scraped horse-radish.

MACKAREL.

Place your kettle on the fire containing salt and water, and when boiling put in your fish, properly cleaned, and let them simmer for about half an hour; take them up and drain them; place them in your napkins, and serve with melted butter, with chopped fennel in it.

PIKE.

Clean your fish free from scales, take out the entrails and gills, and well wash them; then stuff the fish with the following mixture:—oysters finely chopped, crumbs of bread, yolks of eggs, a little butter, lemon peel finely shred, season with pepper, salt, and nutmeg to taste, and a few sweet herbs; skewer your fish to prevent the water spoiling the flavour of your stuffing, then place it in a kettle of boiling hard water and salt, the time of boiling depends on the size of the fish, a middle size one takes half an hour; serve it with oyster sauce.

PERCH.

After cleaning your fish put it into a kettle containing salt water, and milk sufficient to colour the water, boiling; when done enough serve it with melted butter with chopped parsley in it, a little poured over the fish and the remainder in a boat.

SOLES.

Clean the fish, then soak them in salt water and vinegar for two hours, dry them in a cloth, boil them in white wine, and flavour with sweet herbs, an onion stuck with cloves, and a little pepper and salt; when done take out the fish, strain the liquor and add butter and flour, pour it over the soles, and garnish with scraped horse-radish and lemon.

TURBOT.

Clean your fish and lay it in salt and water an hour or two, then put it into boiling water with salt, vinegar, and horse-radish; let it simmer till tender, but not to break it; drain the fish quite dry, and serve with lobster sauce, some in a boat, and some poured over the fish.

EELS.

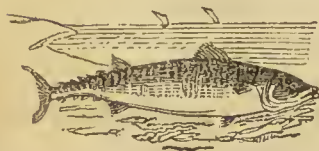
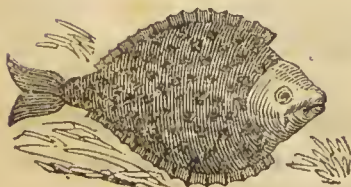
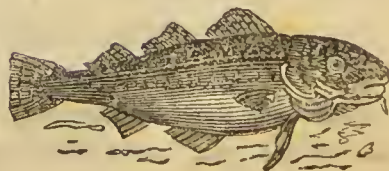
Skin, gut, and clean your eels, then cut off the heads, twist them round and boil them in salt and water. Serve with melted butter and parsley.

HERRING.

Scale and clean your fish, turn their tails in their mouths and boil them in salt, vinegar, and water, but do not put them in until the water boils, then ten or twelve minutes will do them. Serve with parsley and butter.

SALT FISH.

Well soak the fish in plenty of fresh water and a little vinegar to take out the salt; serve with egg sauce, and parsnips are generally required, boiled and beaten up with butter and cream.

*Salmon.**Pike.**Perch.**Smelt.**Mackerel.**Sole.**Turbot.**Cod.*

SAUCES, &C.

ANCHOVY SAUCE.

To half a pint of boiling water put a table-spoonful of flour, two ounces of butter, and a table-spoonful of anchovy. Boil up.

A DUTCH FISH SAUCE.

Take two yolks of eggs, a quarter of a pound of butter, two spoonful of vinegar, and a little nutmeg and mace. When held over the fire, stir only one way. By constantly moving, the sauce will become sufficiently thick without the addition of flour.

ANOTHER DUTCH SAUCE.

Boil half a pint of cream and two ounces of butter a minute, add the yolks of four eggs, well beaten; stir in on the fire till it thickens; then put to it a tea-spoonful of Chili vinegar and the juice of half a lemon; do not boil it after, or it will curdle.

LOBSTER SAUCE.

Take the meat of a good size lobster, boil the shells for an hour in a pint of water, strain, add a pint of cream, four ounces of butter, a spoonful of flour, two table-spoonsful of anchovy, cayenne and salt to palate; then cut the meat into dice, and add it to the sauce.

OYSTER SAUCE.

Whilst the oysters are being opened take care of the liquid, and strain it; wash and take off the beards, put them in a stew-pan with their liquor, add anchovies, a little lemon juice, and a blade of mace, roll a piece of butter in flour and boil it five minutes after the butter is melted, take out the mace and it is ready to serve.

SHRIMP SAUCE.

Put your shrimps into a stew-pan with a little anchovy liquor, and a piece of butter, melt the butter and boil for five minutes, then squeeze in a little lemon juice, stir all together and it is ready for use.

MELTED BUTTER.

Put a little water into your saucepan, then a little flour dusted in, shake them together, then cut some slices of butter; whilst it is melting keep moving it one way until it boils up, with proper attention it will be smooth and fit for use.

CAPER SAUCE.

Take some capers and chop one half, and the other half add whole into some melted butter; some prefer parsley and bread crumbs also; let the whole boil up, and it is ready to serve.

AN EXCELLENT SUBSTITUTE FOR CAPER SAUCE.

Boil slowly some parsley, or pickled French beans, that they may become a lead colour, but do not chop very fine, put it to half a pint of melted butter, with a dessert-spoonful of vinegar, and a little salt; boil up and serve.

LEMON SAUCE FOR FOWLS, VEAL, MACARONI
PUDDING, ETC.

Take half a pint of cream and two ounces of butter, boil it a minute, and squeeze the juice of half a lemon into it; do not boil it after or it will curdle.

CURRANT SAUCE.

Boil an ounce of currants in half a pint of milk a few minutes, then add a tea-cupful of cream, a glass of sweet wine, a dessert-spoonful of flour, and a piece of butter; stir till the whole is smooth.

CURING, &c.

HAM.

Choose a fine leg of pork, with the bristles burnt off is the best for hams, but one that has been scalded will do; take two ounces of saltpetre, one pound of coarse sugar, one pound of salt, and two ounces of salt prunella, mix all well together, rub and turn the ham daily for a month, then dry it, and hang it up in wood smoke.

MUTTON HAM.

Choose a fine grained leg of mutton, of twelve or fourteen pounds, let it be cut ham shape, and hang two days; then put into a stew-pan half a pound of bay salt, the same of common salt, two ounces of saltpetre, and half a pound of coarse sugar, all in powder, mix and make it quite hot, then rub it well into the ham. Let it be turned in the liquor every day, at the end of four days put two ounces more of common salt, in twelve days take it out, dry it, hang it up in wood smoke a week. It is a fine breakfast relish.

TO SALT BEEF.

Make a brine with common salt strong enough to float an egg. When cold, put in your meat, which, if beef, you must have about three hours previously rubbed well with coarse brown sugar.

Great attention is requisite in salting meat, and it is best always to rub salt over it before putting it into the brine.

TO SALT BEEF OR PORK FOR IMMEDIATE USE.

The piece should not weigh more than five or six pounds; salt it thoroughly; just before you put it into the pot take a coarse cloth, flour it well, put the meat into it, fold it up close, put it into the boiling water, boil it as long as other salt meat of the same size, and it will be as salt as if done five or six days.

TO SALT BEEF RED AND HANG TO DRY.

Take a piece of beef with as little bone as possible, (the flank is the most proper,) sprinkle it and let it drain a day; then rub it with common salt, saltpetre, and bay salt, but only a small proportion of saltpetre, add a few grains of cochineal, all in fine powder, a little of the coarsest sugar may be added to the salt; rub the pickle every day into the meat for a week, only turn it the remainder, sixteen days are sufficient, drain it from the pickle, and let it be smoked for five days. To twelve pounds of beef the proportion of common salt is one pound.

TO CURE TONGUES.

After having cleaned them, for two tongues allow an ounce of saltpetre and an ounce of salt prunella, with which rub them daily; the third day cover them with common salt, turn them every day for three weeks, then dry them and rub them over with bran, and smoke them; in ten days they will be fit to eat.

TO PRESERVE BEEF, MUTTON, ETC., FOR A LENGTH
OF TIME WITHOUT SALT.

After taking out the veins and wiping the meat, put it into a pan, and pour treacle over it, turn it daily, observing every part partakes of the treacle; cover and tie a cloth over the pan, keep it in a cool place; when to be used wash it well.

OXFORD SAUSAGES.

Chop a pound and half of pork, and the same of veal, cleared of skin and sinews, add three-quarters of a pound of beef suet, mince and mix them, steep the crumb of a penny loaf in water, mix it with the meat, add a little dried sage, pepper and salt. The addition of the yolks of two eggs beaten and mixed with this is a great improvement.

VEAL SAUSAGES.

Chop equal quantities of lean veal and fat bacon, a small quantity of sage, a little salt, pepper, and nutmeg; beat all in a mortar, when smooth, roll round and fry them.

PORK SAUSAGES.

Take a leg, or any part of the pig which is not too fat, and chop it quite fine, at the same time adding by degrees about a fourth part of bread soaked in water; season with pepper, salt, nutmeg, and allspice, and, if preferred, flavour the whole with sage cut quite fine; having previously well cleaned your hog's guts, put the mixture in, and they are ready for use; before cooking, prick the gut to prevent their bursting.

BEEF SAUSAGES.

Take the clod or sticking piece of beef, cut the meat from the bone and chop it fine, adding, by degrees, crumb of bread previously well soaked in water; season with pepper, salt, nutmeg, and allspice; flavour it with knotted majorum in fine powder; put the mixture into well cleaned hog's guts, and it is ready for use.

SAUSAGES TO IMITATE THOSE OF BOLOGNA.

Season fat and lean pork with salt, saltpetre, pepper and allspice, all in fine powder, and rub it into the meat; on the sixth day cut it small, mix it with some shred shallot as fine as possible. Have ready an ox-

gut that has been scoured, salted and soaked well, fill it and tie up the ends and hang it to dry as you do hams, but first wrap it in a fold or two of old muslin. It must be high dried. Some eat it without boiling, others boil it first. If this be roasted a day or two after making, instead of being dried, it is termed a haislet and is fine eating.

TO MAKE SPRATS TASTE LIKE ANCHOVIES.

Salt them well, and let the salt drain from them ; in twenty-four hours wipe them dry. Mix four ounces of common salt, an ounce of bay salt, an ounce of saltpetre, a quarter of an ounce of salt prunel, half a tea-spoonful of cochineal, all in the finest powder, sprinkle it among the fish, and pack them in stone jars. There is enough ingredients for two quarts of fish. Keep them in a cool place, tied over with a bladder ; they are pleasant on bread and butter, or toast, and answer for sauce as well as anchovies.

A BROWN COLOURING FOR MADE DISHES.

Take four ounces of fine sugar, and after beating it small put it into a frying pan with an ounce of butter. Set the pan over a clear fire, and keep stirring the mixture till it becomes frothy, when the sugar will be dissolved. Then hold the pan a little higher over the fire, and when the sugar and butter become of a good brown colour, pour in about three pints of boiling water, stirring them well together. Put in an ounce of whole pepper and a few cloves. Boil slowly for the space of ten minutes, then pour the whole into a basin, and when cold bottle it for use, having first skimmed it well.

ROASTING.

DIRECTIONS FOR ROASTING MEAT, ETC.

This art depends greatly on the cook; according to the size and quantity of meat to be roasted, so the fire must be regulated—for instance, a large joint requires a large fire, but a small one is sufficient for a small joint; that the fire be clear is necessary in both cases. The time the joint requires depends on the size. Meat for roasting, when the weather permits, should be kept in the air a few days in order to make it tender, but never salted, as salt draws out all the gravy and spoils the flavour of roast meat.

TO ROAST BEEF.

Put your beef on the spit and place it a little distance from the fire to enable the heat to penetrate to the centre, then put it to the fire, and as it gets done move it gradually further off, to prevent it from burning, basting it the whole time; when nearly done, which will be known by the smoke from the beef drawing to the fire, dredge it over with flour

in order to give it a nice colour before sending to table, and preserve the gravy in the meat; garnish your dish with horse-radish, and send it quite hot to table with gravy in the dish.

MUTTON AND LAMB.

The leg, loin, saddle, and all large joints are best-roasted with a piece of paper over them, to keep them from burning; when three-parts done, take off the paper in order to give it a nice colour; baste them the whole time they are roasting, and when nearly done dredge them over with a little flour; a leg of about nine pounds, with a suitable fire, takes about an hour and three-quarters, the shoulder or loin an hour and half, neck or breast about an hour.

HAUNCH OF VENISON.

Take your venison and lay it in a pan with the back downwards, pour in a bottle of red wine, and let the meat soak in it twenty-four hours; before you spit it, let it be covered with clean paper in order to preserve the fat; roast it before a quick fire, and keep basting with butter mixed with some of the liquor in which it was soaked; when done serve it up with some good rich gravy in one boat and sweet sauce in another; it will take about three hours roasting.

A FORE-QUARTER OF HOUSE-LAMB.

A small fore-quarter of house-lamb will take an hour and half

roasting, a leg three-quarters of an hour; when it is done, and put into the dish, cut off the shoulder, pepper and salt the ribs, and squeeze a Seville orange between; serve it up with salad, brocoli, potatoes and celery.

VEAL.

If your fire is good, veal will take about a quarter of an hour to each pound in roasting; the fat of the loin and fillet must be covered with paper; the fillet and shoulder must be stuffed with the following stuffing: a quarter of a pound of suet chopped fine, parsley, thyme, and sweet herbs chopped, stale bread grated, and lemon peel; pepper, salt, a little nutmeg, and the yolk of an egg; work these all well together, and stuff them into your veal as securely as you can, that it may not fall out while roasting. The breast must be roasted with the caul on till it is nearly enough, then take it off and baste the meat with butter. When nearly done, dredge it over with flour, brown it, then put it into your dish and pour a little melted butter over it. Remember in dressing any joint of veal that it is well done, but not too much so, or the gravy will be lost and the flesh eat tasteless. The stuffing will be greatly improved by the addition of a little of Borwick's egg powder.

PORK.

Pork, like veal, must be well done. If it is a loin, take a sharp knife and cut the skin across, which will not only make the joint more convenient to carve, but will also make the rind, or crackling, more pleasant to eat. A leg of pork must be scored in the same manner as

the loin ; some prefer it stuffed with sage and onion chopped fine, with pepper and salt, or cut a hole under the twist, put the seasoning there and fasten it with a skewer ; roast it crisp, as it will make the crackling, which most people are fond of, eat the better. The sparerib should be basted with a little bit of butter, a very little dust of flour, and some dried sage shred small. The principal sauce for any kind of roast pork is apple sauce, which is made thus : pare, core, and slice some apples, put them into a saucepan with a little water, to prevent their burning, and throw in a bit of lemon peel ; when they are enough, take out the peel, bruise the apples, and add a piece of butter and a little sugar ; when you have worked the whole together very fine, set it on the fire till it is quite hot, then put it into a boat and serve it up with the meat. If it is a leg of pork, have a little drawn gravy ready against it is done, and pour it into the dish when you serve it up.

TURKEY.

Truss your turkey and stuff it with the following mixture :— take four ounces of butter, or chopped suet, some grated bread, a little lemon peel, parsley and sweet herbs chopped together, pepper, salt, and nutmeg, a little cream, and the yolks of two or three eggs, work these all well together and fill the craw with it ; let your fire be very brisk, and when you put it down paper the breast, and let it continue on till nearly done, then take it off, dredge with flour, and keep basting it till it is done ; serve it up with gravy. One of a middle size takes about an hour cooking.

FOWLS.

Truss and singe your fowls, put them to the fire, baste them with butter, and dredge over some flour; when the smoke begins to draw to the fire, baste and dredge them again; let the fire be brisk, send them to table with a good froth, and serve with sauce.

CHICKENS.

Truss, singe, and put your chickens down to a good fire, dust with flour, and baste them with butter; when they are enough, froth them, lay them in your dish, and serve up with parsley and butter poured over them, and sauce in boats.

PIGEONS.

Well wash and dry your pigeons, roll a good lump of butter in some chopped parsley and season it with pepper and salt; put this into them, then spit, dust with flour, and baste them; when enough, serve them up with parsley and butter for sauce.

GOOSE.

Truss, singe, and stuff your goose as follows:—take two onions, with a few leaves of sage washed clean, and chop them as fine as possible; mix with them a large piece of butter, some salt, and pepper; put this

into the body of the goose, then tie up both ends, and put it down to the fire to roast; singe, and dredge it with flour, and when it is thoroughly hot baste it with fresh butter; when nearly done, dredge it again, and keep basting it till the froth rises and the steam draws to the fire, then take it up, put it into your dish, pour a little boiling hot water over it, and serve it up with good gravy sauce in one boat, and apple sauce in another.

TAME OR WILD DUCKS.

Ducks are dressed the same as geese; but some people like their giblets stewed for gravy.

RABBITS.

Truss your rabbits, and stuff them with crumb of bread, a little parsley, thyme, sweet majorum, and lemon peel; shred all these fine, and season them with pepper and salt; mix them up with an egg and a little of Borwick's egg powder, a little cream, and a quarter of a pound of butter; put this into their bellies, sew them up, dredge, and baste them well with butter; when done, take them up, chop the livers after boiling, and lay them in lumps round the edge of the dish; serve them up with parsley and butter for sauce. To roast a rabbit hare-fashion you must lard it with bacon, and baste it in the same as manner you do a hare.

HARE.

Skin, clean, and truss your hare, stuff it with veal stuffing, and put it down to roast; you can either lard it with bacon or rub it over with butter, and dredge it with flour; about three-quarters of an hour will cook it, if before a good fire; serve with gravy poured over, and currant jelly separate.

PHEASANTS OR PARTRIDGES.

Truss and singe your birds, spit them, and dredge them with flour; baste them well with fresh butter; do not put them too close to the fire; about half an hour will cook them.

WOODCOCKS OR SNIPES.

Truss, and place them before the fire, with toasted bread under them to catch the trail, for about fifteen or twenty minutes; when done, serve on the toasted bread with gravy poured over them.

RUFFS AND REES.

Ruffs and rees are dressed the same as the last, and served up the same.

QUAIL.

Having trussed the bird, cover the breast with a vine leaf or pig's caul to prevent its burning, securing over that a rasher of fat bacon, which will baste it whilst cooking; it will take from twelve to fifteen minutes to become a nice gold colour; serve with a little good gravy.

LARKS.

Larks are best roasted with a thin slice of bacon and a celery leaf sewed over them before putting down to the fire; they require about eight or ten minutes roasting.

BLACKBIRDS OR STARLINGS.

Blackbirds or starlings are dressed the same as larks, but they should be washed with a little vinegar before dressing, to take off the bitter taste.

PIG.

Stuff your pig with veal stuffing, flavoured with a few sage leaves; rub the pig perfectly dry with flour, and put it down to a brisk fire, frequently rubbing it over with butter on a brush, or piece of clean cloth, to give it a nice colour and make the crackling eat crisp; serve with apple or onion sauce.

BAKING.

DIRECTIONS FOR BAKING MEAT, ETC.

The joints are prepared in the same way for the oven as for the spit, with this exception, puddings, potatoes, &c., are placed in the dish or tin and the joint baked over them. In all cases where puddings are baked, be careful to have the dish or tin quite clean and well greased, to prevent their sticking.

TO BAKE OR ROAST A CALF'S HEAD.

Make a stuffing with the crumb of a penny loaf, a slice or two of fat bacon, or some suet, a little lemon peel, chopped parsley, a sprig of thyme, the yolk of an egg, and a little pepper and salt; put it in the head, roll tight, skewer and tie it fast; bake about two hours. When baked, brush it over with the yolk of egg, strew it with fine bread crumbs, and brown it over with a salamander. Make a rich brown gravy, which put in the dish, not pouring over the head.

OX'S HEART.

Wash the heart in warm water till it is quite free from the settled blood, dry it with a clean cloth, and stuff it with veal stuffing; it requires about two hours baking, and to be served quite hot, with a little hot gravy poured over it, as when cool the fat will hang to the roof of the mouth. Potatoes baked under it are very nice.

TO BAKE A HAM.

Soak and cleanse as for boiling, then make a paste of an inch thick with barley meal (about four pounds), and having first covered the ham with paper well buttered, envelope it completely with your paste, taking care to surely close the joints; then in a baking dish put it into a moderate oven, and bake twenty minutes for each pound.

TO POT HARE.

After seasoning it, bake it with butter; when cold, take the meat from the bones, beat it in a mortar; if not sufficiently seasoned, add salt, mace, pepper, nutmeg, and a piece of fresh butter melted in a spoonful or two of gravy which comes from the hare; add about a quarter of a pint of rich beef gravy; when well mixed, put it in small pots, and cover with butter.

FRYING.

REMARKS ON FRYING.

Although this is, perhaps, the quickest and most usual mode of cooking, yet it is neglected and the worst done. To accomplish this art well it is necessary to have sufficient boiling fat to *cover* the article intended to be fried; by so doing you retain the gravy and nourishment of the meat, which is so frequently lost by sticking the fork in it for the purpose of turning. Perhaps some may remark—"Look what a lot of fat I shall require!" By economy you will require less. I class my articles, and for each class keep a separate jar, into which I put the separate fat for the purpose of frying with at a future time; and by so doing, I obtain the flavour of each article cooked, instead of its being burnt, dry, and unwholesome.

BEEF STEAKS.

Fry your steaks over a brisk fire, with a little butter in the pan, and when they are of a nice light brown, take them out, and put them

in a dish before the fire with a little butter; then take half a pint of hot gravy, and put it into the pan with a little pepper and salt, two or three shallots chopped fine, and a little ketchup; boil them up in the pan for two or three minutes, and then pour the whole over the steaks. Garnish with scraped horse radish.

MUTTON CHOPS.

Cut your chops from the loin or saddle of mutton and fry them; when done, season with pepper and salt, and on each chop put a piece of butter.

LAMB CHOPS.

Take a loin of lamb and cut it into chops, rub both sides with the yolk of an egg, and sprinkle over them some crumbs of bread, mixed with a little parsley, thyme, majorum, winter savory, and a little lemon peel, all chopped very fine; fry them in butter till they are of a nice light brown, then put them into your dish and garnish with parsley.

VEAL CUTLETS.

Take your veal cutlets of a moderate thickness, dip them in the yolk of eggs beat up fine, and strew over them crumbs of bread, a few sweet herbs, some lemon peel, and a little grated nutmeg; then put them into your pan and fry them with fresh butter; while they are frying make

a little good gravy, and when the meat is done take it out and lay it in a dish before the fire ; shake a little flour into the pan and stir it round, put in the gravy, with the juice of a lemon ; stir the whole well together, and pour it over the cutlets.

SWEETBREADS.

Cut them into long slices, beat up the yolk of an egg and rub it over them ; season with pepper, salt and grated bread, and fry them in butter. Serve them up with melted butter and ketchup. Garnish with parsley, and very small thin slices of toasted bacon.

TRIFE.

Cut your tripe into pieces about three inches square, dip them into yolks of eggs, and have a good quantity of beef dripping in your pan ; fry it till it is of a nice light brown, then take it out, let it drain for a minute, put it into your dish, and serve it up with plain melted butter in a boat.

CHICKENS.

Cut your chickens into quarters, and rub them over with the yolk of egg ; then strew on some crumbs of bread, with pepper, salt, grated nutmeg, lemon peel, and chopped parsley ; fry them in butter. For sauce thicken some gravy with a little flour, and put into it a small quantity of pepper, mushroom ketchup, and a little lemon juice. When done, pour it over the chickens, and serve up hot.

SOLES.

Take off the skin, rub the fish over with the yolk of an egg, and strew on them crumbs of bread; fry them in lard over a brisk fire till they are of a fine light brown, then take them up, drain them, put them into your dish, and serve them up with plain melted butter in a boat. Garnish with parsley.

SMELTS.

Take off the gills, but leave in the roes; after you have washed them dry them in a cloth, then beat up an egg very fine, rub it over them, and strew on them crumbs of bread; fry them in lard over a brisk fire; when they are done of a fine brown take them out and drain the fat from them. Garnish with parsley.

EELS.

Clean your eels and take off the heads, cut them into pieces, season them with pepper and salt, strew on some flour, and fry them till they are of a nice brown colour; drain them properly before you lay them in the dish; serve them up with melted butter and the juice of a lemon squeezed into it. Garnish with parsley.

HERRINGS.

First scrape off all the scales, then wash, and dry them well in a

cloth, and dredge them with flour ; fry them in butter over a brisk fire, and when done, set their tails up one against another in the middle of the dish ; garnish with parsley laid round the fish ; and serve them up with melted butter and parsley.

SPRATS.

Sprats being very small, and all requiring to be done alike, after wiping them with a clean cloth, I rub them in flour, and as I do them place them round a small plate. When the plate is full, I take a clean frying pan and place it over the sprats turning them into the pan, and half cook them, so that they are a nice colour on the one side ; then I put the plate over them again and turn them into it ; I then take a second plate and turn them into that, and then into the pan again to cook the other side. By so doing they all get done alike. Serve them up hot.

OYSTERS.

The largest oysters you can get are best for frying. When you have properly cleaned them, strew over them a little grated nutmeg, mace pounded, a spoonful of flour, and a little salt, and fry them in lard till they are of a nice brown colour ; then take them out of the pan, put them into your dish, and pour over them a little melted butter with crumbs of bread mixed in it.

POTTING.

TO POT HARE.

After seasoning it, bake it with butter ; when cold, take the meat from the bones, beat it in a mortar ; if not sufficiently seasoned, add salt, mace, pepper, nutmeg, and a piece of fresh butter melted in a spoonful or two of gravy which comes from the hare ; add about a quarter of a pint of rich beef gravy ; when well mixed, put it in small pots, and cover with clarified butter.

TO POT BEEF.

Take a piece of gravy beef, or a piece of the round, about three pounds, cut into dice of an inch or two square, put it into a bowl, which place in a steamer and let it stew for about three hours, then take it out, pound the meat in a mortar with about half a nutmeg, a tea-spoonful of anchovy, a little mace, cayenne, salt and pepper to taste, adding four ounces of butter and the gravy whilst pounding ; when well pounded put it into pots, letting it stand till cold, then cover it with clarified butter.

TONGUES.

Take a fine ox's tongue, and rub it well over with an ounce of salt-petre and four ounces of brown sugar, and let it lie two days; then boil it till it is quite tender, and take off the skin and side bits. Cut the tongue in very thin slices, and beat it in a mortar with a pound of clarified butter, and season it to your taste with pepper, salt, and mace. Beat all as fine as possible, then press it close down in small potting pots, and pour over them clarified butter.

SALMON.

Take a large piece of fresh salmon, scale it and wipe it clean; then season it with pepper, mace, cloves beaten fine, salt, and a little salt prunella; pour clarified butter over it, and bake it well. When it is done, take it out carefully, and lay it on a cloth to drain. As soon as it is quite cold, lay it close in your pots, cover it with clarified butter, and tie it down for use.

LOBSTER.

Boil a live lobster in salt and water, and stop the vent to prevent the water getting in; as soon as cold, take out all the flesh, beat it fine in a mortar, and season with beaten mace, grated nutmeg, pepper and salt; melt a piece of butter the size of a walnut, and mix all together. When it is beaten to a paste, put it into your pots, and press it down as

close and hard as you can ; pour clarified butter over the top, and tie it close down for use. Or, if preferred, you may put in the meat whole, with the body mixed among it, laying the pieces as close together as you can, and pouring butter over the top, as before.

HERRINGS.

Cut off the heads, take out the bones, and put them into an earthen pot ; lay them close, and between every layer of herrings strew salt, cloves, mace, whole pepper, and a nutmeg ; fill the pot with the following mixture—vinegar, water, and a quarter of a pint of white wine. Cover it with brown paper, tie close down, and bake them in an oven. As soon as cold, put them into small pots, cover them with clarified butter. Tie them close with paper, and set them by for use.

SHRIMPS.

After you have boiled your shrimps, pick, and pound them well with pepper, salt and a little pounded cloves ; put them close into a pot, se them a few minutes into a slack oven, and then pour over them clarified butter.

VEGETABLES.

REMARKS ON VEGETABLES.

Although this is thought by most persons to be the easiest part of cookery, yet it requires the greatest attention both to the directions and cleanliness. Nothing would disgrace a cook more than a snail or a slug being placed on the table with a dish of greens; it is necessary to part and wash between each leaf, so that neither slime nor grit shall appear. Sometimes, when the greens are rather old, or long gathered, or when the water is hard, a small bit of soda will be found useful. Some persons, to obtain a good colour, will put in a piece of copper; but this is very pernicious, being rank poison.

In preparing that useful root—the potatoe—take clean out every eye, so that they may not gaze on the company. By having clean vessels, which is always required in cooking, they will assume the character of millers instead of sweeps.

TO BOIL POTATOES.

Wash and pare the potatoes, and as you pare them, put them in

plenty of clean water. Place on the fire some clean water, with a little salt in it; whilst boiling, put in your potatoes, and let them boil gently until nearly done; pour off the water quite dry, and let them steam, which will make them dry and floury without breaking.

Potatoes, when young, require scraping only, instead of paring.

MASHED POTATOES.

Boil them as above, then mash them with a large spoon; add butter, salt, and pepper, if preferred. Add new milk by degrees to the required moisture, and serve them up hot.

TO BAKE POTATOES.

Pick the largest and clear skin ones, and well wash and dry them; put them in a slow oven for forty minutes, or longer, according to their size, and serve them with pats of butter, or as preferred.

TO FRY POTATOES.

Cut your potatoes into thin slices, and fry them in butter till they are nicely browned; lay them in a dish, and pour melted butter over them for sauce.

CARROTS AND PARSNIPS.

Well wash and scrape them; then cut them down so as to make them

of equal size, and put them into boiling salt and water; let them boil fast. When done, send them up hot.

CABBAGES OR SAVOYS.

Wash them clean between each leaf, cut, and then boil them in plenty of water, with a little salt and soda, with the lid off, to obtain a nice colour; when done, drain them well, and put them in your dish ready for table.

ASPARAGUS.

Scrape the white parts, and wash it well in plenty of clean water; tie them in bunches, and boil them fast in salt and water till tender, and serve them up on toasted bread, with melted butter in a boat.

PEAS.

Boil a little salt in some water, and whilst boiling, put in the peas and a few leaves of mint, and boil them fast until tender. Put in a little piece of butter and serve with the mint leaves.

TURNIPS.

Pare and slice the turnips, wash them, and if convenient boil them

with a joint; when quite done, take them out, mash them with a little butter and salt. They are ready to serve.

WINDSOR BEANS.

Take them out of the pods, and boil them till tender in salt and water, and serve them with melted butter with parsley finely chopped and mixed with it in a sauce tureen.

BRUSSELS SPROUTS.

Wash and trim them, put them into boiling salt and water; when boiled tender, serve them up with melted butter.

CAULIFLOWERS.

Cut off the stalk at the bottom of the flower, leaving a few of the green leaves, and wash them free from grit, &c.; then soak them about one hour in salt and water, rinse them in clear water, and put them into boiling milk and water, let them boil till the stalks feel tender, take them up, drain them, and serve with melted butter.

FRENCH OR SCARLET BEANS.

Take off the ends and string them, cut them down the middle and in halves, or cut them across; throw them into salt and water as you do

them ; when all done, have ready some boiling water, put in a little salt, and then the beans. When tender, take them up, and serve with melted butter in a sauce tureen.

SPINACH.

Spinach requires well washing in several waters ; as it grows near to the ground, great care is required in cleansing it from grit. Put it into boiling salt and water ; when tender take it up, squeeze out the liquor, add pepper, salt, and a lump of butter ; serve with melted butter.

TO BAKE ONIONS.

Cut off the bottoms, put them on a tin, and place them in the oven till quite done, then take them out, peel them, and add butter, pepper, and salt to taste.

BREAD & BREWING.

BREAD THE BAKER'S METHOD.

Wash and boil about eight potatoes ; when done, strain, and mash

them quite small, and add as much cold water as will make them to the consistence of cream; when new milk warm add a table-spoonful of flour, and half a pint of good yeast—this is called ferment—let this stand to rise three or four hours, until the head falls, then place one stone (fourteen pounds) of flour in your trough at one end, strain your ferment into the trough and mix as much of the flour with it as will make it into a thin dough; let it stand about four hours to rise, or until the head falls, then add two ounces of salt mixed in one gallon of milk warm water; break up the dough with the water quite smooth, then work in the other flour, let it stand two hours to rise, and it will be ready to bake either in tins or on the oven floor, which you prefer.

TO MAKE BREAD.

AN IMPROVED METHOD BY THE QUEEN'S PRIVATE BAKER.

To each pound of flour add and well mix in its dry state a large tea-spoonful, heaped up, of Borwick's Baking Powder, and a little salt. When thoroughly mixed, add sufficient cold water or milk to make it into a light dough, with as little handling and as *quick* as you can. Then put it at once into a sharp oven; the quicker the oven the lighter the bread. It is necessary to attend to this, as there is no *second* fermentation, which renders the bread more wholesome and easy to digest.

This method of making bread produces a much lighter and larger loaf, and saves a great deal of time.

BREWING.

The strength of your ale depends on the quality and quantity of malt and hops. For good strong ale, which will keep some time, allow one pound of hops to each bushel of malt, which will make eight gallons of ale and the same quantity of small beer.

The day before you commence brewing, clean and sweeten all utensils which you require quite dry for use.

Put clear soft water into your copper and when it boils put it into your mash tub, and as soon as you can see your face in the water put in the malt, well stir it in the liquor, and cover it over with sacks for three or four hours to draw out the strength of the malt—this is mashing. Boil another copper of water for the small beer, draw off the liquor from the mash tub, which is called sweetwort, then pour the boiling water over the steeped malt, which is for your small beer. Put your sweetwort in the copper with the hops and boil it one hour quite fast; then strain it through a sieve so as to have it quite free from the hops, and let it remain until quite cool. Serve the small beer the same as you do the strong, adding a few extra hops with those previously boiled. Put your ale in your tub, mix a little yeast with a little of the liquor in a wooden bowl, and place it in the centre of the tub, so as to work over into the liquor; when it has worked two days, put it into your barrels, with the bungs out, so that it can work out of the bung hole, and as it works out fill it up until it has done working, then bung it down for use. If you should find it thick when you draw it off, boil a little isinglass with a little of the ale, when quite cold put it in at the bung hole and let it stand a month, you will then find it quite clear.

The small beer is treated just the same as the ale, but it will not keep so long before it requires drinking.

TO FINE ALE, OR ANY OTHER MALT LIQUOR, AFTER THUNDER, OR ANY CAUSE THAT MAKES IT THICK OR CLOUDY.

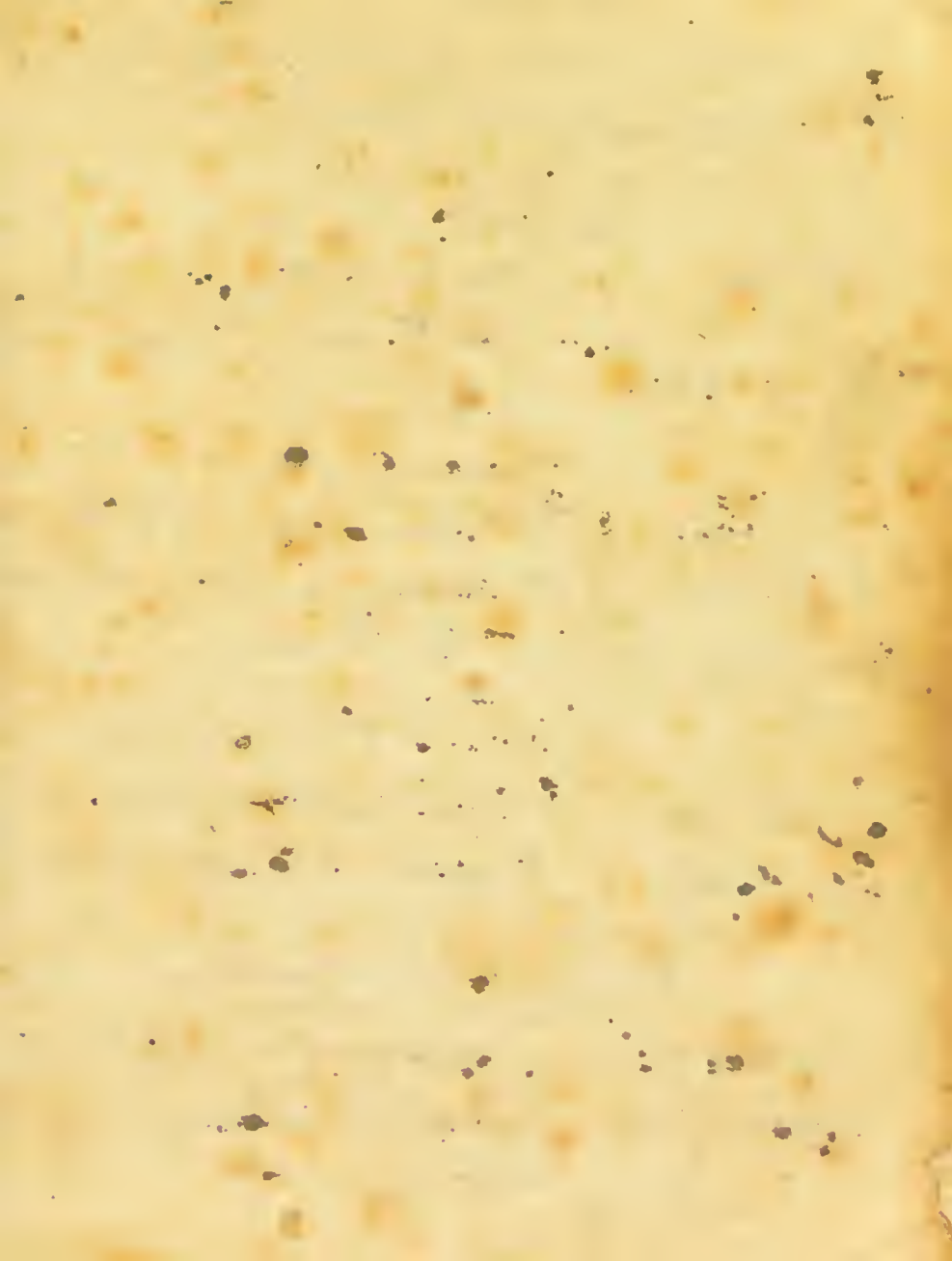
Take about a gallon of the beer that is thick or cloudy, put it into a saucepan, add about an ounce of new hops and a handful of salt, boil it over the fire for half an hour, return it into the barrel, and stir it well for ten minutes, and in twelve hours the beer will be as fine as rock water. The above is a sufficient quantity for a barrel or thirty-six gallons, and so in proportion for larger or smaller casks.

TO CURE ROPY BEER OR ALE.

Take a small handful of hyssop, tie it in a bundle, put it into the cask or barrel, stir it well with a stick for a quarter of an hour, then bung down; the beer will be perfectly cured in a week at most.

TO RESTORE STALE OR HARD BEER OR ALE.

Take the upper crust of a sixpenny loaf, and toast it very hard, cover it well with mustard, (mixed with water only,) cut it into square pieces, put them into the cask, and in a fortnight it will be as mild as when brewed only a month or two.



$\frac{1}{4}$ Butter - 4 eggs - $\frac{1}{2}$ tt. Flour - $\frac{1}{2}$ tt Sugar
Tea-spoon Baking Powder

Custard Cake

$\frac{1}{2}$ tt flour - 3 oz butter - $\frac{1}{2}$ tt Sugar - $\frac{1}{2}$ tt Custard
2 eggs - tea spoon B. Powder - Milk to mix
bake 2 hrs

Queen cakes.

$\frac{1}{2}$ tt Flour - $\frac{1}{2}$ tt butter - 6 eggs - $\frac{1}{2}$ tt Sugar -
 $\frac{1}{4}$ tt peel - $\frac{1}{2}$ tt Currants - table spoon of
Round rice + 2 oz B. Powder

Sponge Sandwich

3 oz butter - 3 table spoon flour -
3 oz sugar - 2 eggs - 2 tea spoon B. P.

Manchester cake

2 cups Flour 1 cup sugar - 2 oz Lard.
2 eggs - 1 tea spoon B. powder



